food network magazine



REE'S CHICKEN POTPIE



BOBBY'S BRUNCH FAVORITES



GIADA'S HEALTHY SOUPS



FUN with Pumpkins

SPECIAL HALLOWEEN SECTION! PAGE 137

112 Easy RECIPES
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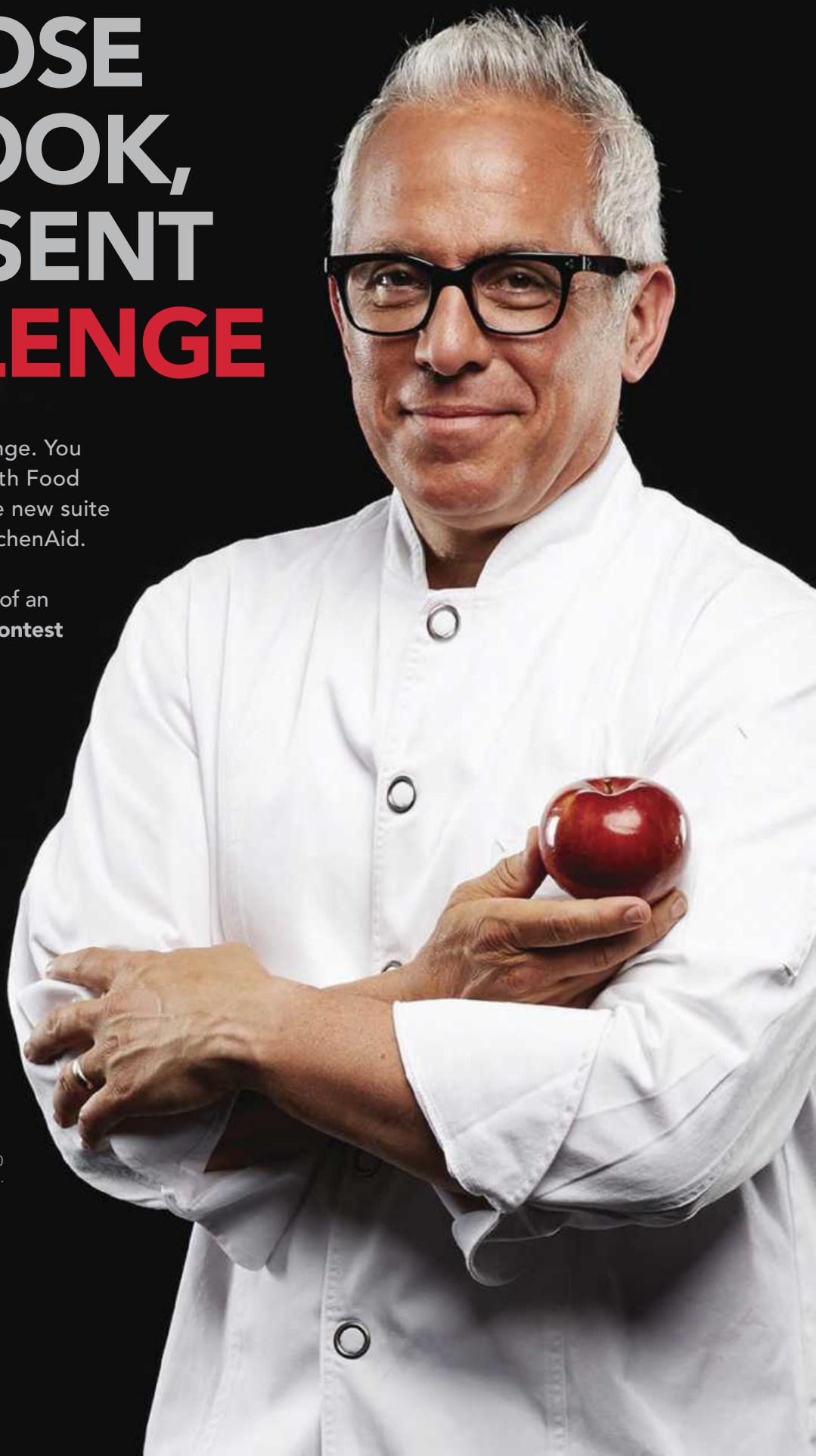
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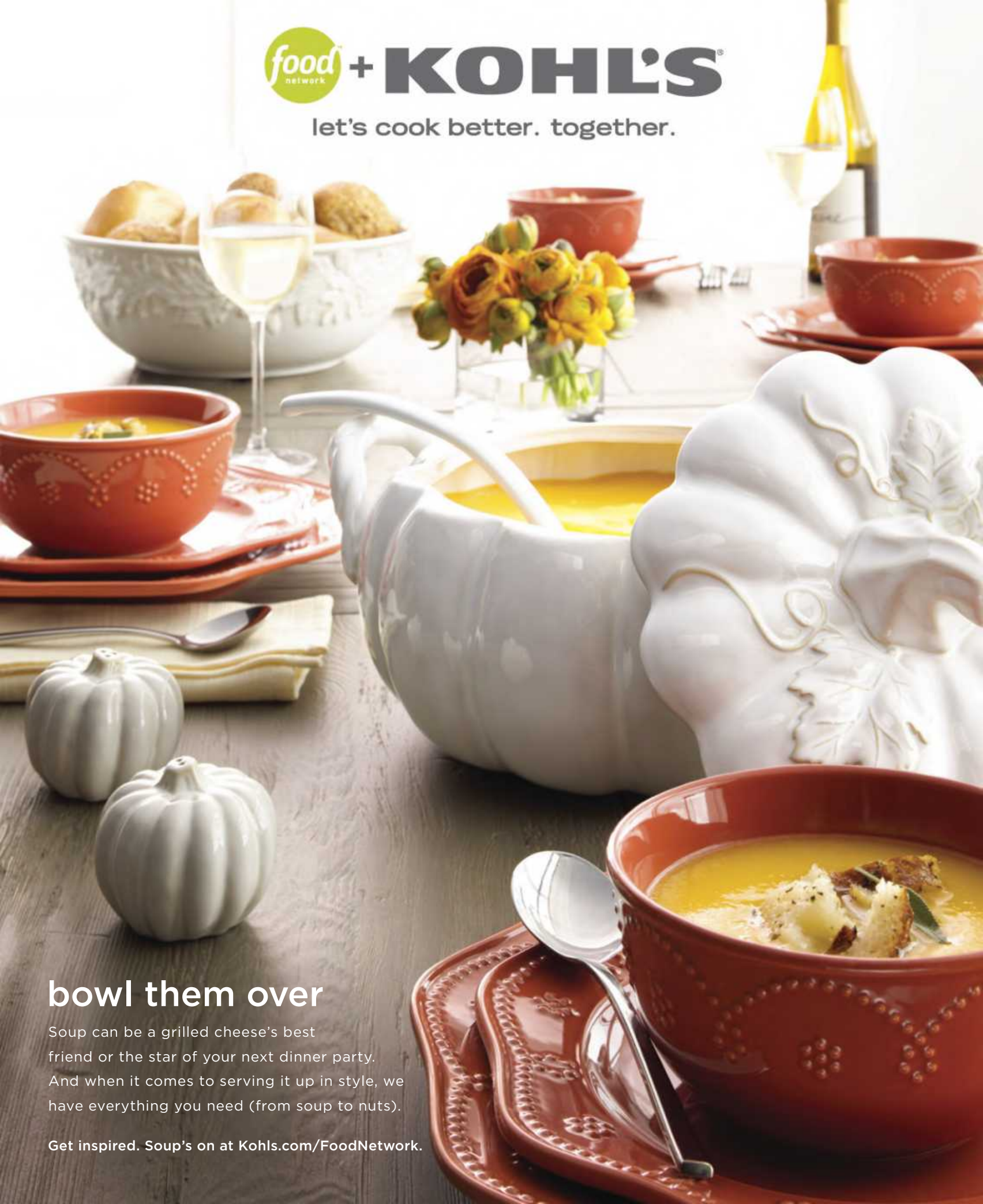
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Make orange candy apples! See page 145.

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CONTENTS PHOTO: BEN GOLDSTEIN/STUDIO D; FOOD STYLING: JASON SCHREIBER.

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Try these easy caramel popcorn balls! See page 62.



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137 Spiderweb Drinks

To Your Health

Here's what's extra good for you in this issue.

DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



STEAK MARSALA WITH CAULIFLOWER MASH
PAGE 72
CALORIES: 461



CALIFORNIA GRAIN SALAD
PAGE 82
CALORIES: 416



ROASTED TROUT WITH ARUGULA SALAD
PAGE 74
CALORIES: 450



SPICED CHICKEN WITH APPLES
PAGE 86
CALORIES: 380

PLAY SQUASH

Spaghetti squash can be a fun alternative to pasta; it has a fraction of the calories and carbs. See how a 1-cup serving compares to spaghetti, then turn to page 129 for new recipes.



SQUASH		SPAGHETTI
42	Calories	221
10 g	Carbohydrates	43.2 g
2.2 g	Fiber	2.5 g





CHOC IT UP!

New research suggests that milk chocolate may be just as good for you as antioxidant-rich dark chocolate. A long-term study of 21,000 adults linked daily consumption of chocolate with lower rates of heart disease, and the participants ate milk chocolate more frequently than dark. Most surprising, eating in moderation didn't seem to matter: Those who ate the most chocolate (3½ ounces a day, or more than two chocolate bars) had a 23 percent lower risk of stroke—reason enough to keep some of that Halloween candy all to yourself.

LOOKING GOOD!

We've always known that filling up on veggies is good for you, but according to new research, a veggie-rich diet can make you look good, too. Carotenoids, the naturally occurring pigments in vegetables, can give skin a glow—and in one recent study, most people ranked faces with carotenoid coloring more attractive than faces that were suntanned. Work on your own coloring with these veggies.



Carrots
Shred carrots for a slaw (page 86).



Spinach
Bake eggs in a curried spinach sauce (page 76).



Bell peppers
Slice bell peppers and toss with pasta (page 80).



Pumpkin
Mix canned pumpkin puree into polenta (page 74).

CHOCOLATE: ALAMY. NOODLES, CARROTS, SPINACH, PEPPERS AND PUMPKIN: GETTY IMAGES.

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Star Search

Find your favorite Food Network celebs in this issue.

What do you give to trick-or-treaters?

"NOTHING! THE FIRST TWO YEARS I LIVED IN SUNSET PARK, BROOKLYN, I BOUGHT CANDY (AND NOT THE FUN SIZE, WHICH IS NEVER REALLY FUN). THE FIRST YEAR, I GOT NO KNOCKS. THE SECOND YEAR, I DECORATED, THINKING THAT WAS THE ISSUE, BUT STILL NO KNOCKS."



Sunny Anderson
The Kitchen; Cooking for Real; Top 5 Restaurants
pg. 38



Giada De Laurentiis
Giada in Italy; Giada at Home; Food Network Star
pg. 96



Ree Drummond
The Pioneer Woman
pgs. 18, 106



Guy Fieri
Diners, Drive-Ins and Dives; Guy's Grocery Games; Guy's Big Bite
pg. 38



Bobby Flay
Beat Bobby Flay; Food Network Star; Brunch @ Bobby's
(on Cooking Channel)
pg. 123



Jose Garces
Iron Chef America
pg. 42



Ina Garten
Barefoot Contessa: Back to Basics
pg. 68



Eddie Jackson
Food Network Star
pgs. 38, 40



Katie Lee
The Kitchen
pg. 38

"I SWEAR BY A MIX OF CLASSICS—REESE'S PEANUT BUTTER CUPS, SNICKERS, BUTTERFINGER AND ALMOND JOY. I PUT UP A SIGN SAYING 'PLEASE TAKE TWO TO THREE CANDIES ONLY, WE HAVE CAMERAS,' WHICH ACTUALLY WORKS!"



Jeff Mauro
The Kitchen; Sandwich King
pgs. 18, 38



Marc Murphy
Chopped
pg. 38



Damaris Phillips
Southern at Heart
pgs. 18, 114



Aarón Sánchez
Chopped; Heat Seekers; Taco Trip
(on Cooking Channel)
pg. 38

"I LIKE TO GIVE OUT MEXICAN TAMARIND CANDIES, WHICH ARE COVERED IN CHILE POWDER AND HAVE A GREAT SWEET-SPICY THING GOING."

"I'M BRINGING SOME OLD-SCHOOL FLAVOR TO HALLOWEEN THIS YEAR WITH MY GRANNY MAUDE'S HOMEMADE FUDGE."



Curtis Stone
All-Star Academy; Beach Eats USA
pgs. 18, 46



Michael Symon
Burgers, Brew & 'Que; Iron Chef America
pg. 38



Trisha Yearwood
Trisha's Southern Kitchen
pgs. 18, 38



Geoffrey Zakarian
Iron Chef America; Chopped; The Kitchen
pg. 38

"FULL-SIZE SNICKERS BARS. THAT'S THE ONLY WAY TO GO!"



MEET BOBBY FLAY!

Bobby is hitting the road this month to promote his latest cookbook, *Brunch @ Bobby's*, and you could win a VIP pass to meet him on the tour. Starting September 8, visit **foodnetwork.com/bobbybooktourgiveaway** to find tour information and city dates, plus enter for a chance to win!



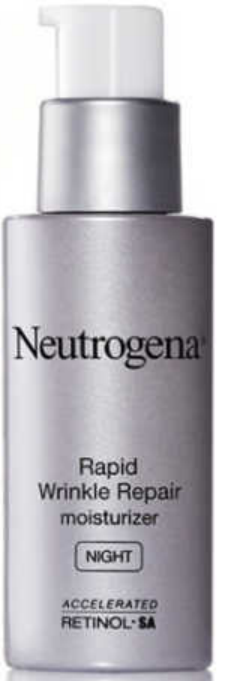
TURKEY: DAVID MALOSH.

NO PURCHASE NECESSARY TO ENTER OR WIN. Bobby Flay Book Tour Sweepstakes. Sponsored by Hearst Communications, Inc. Beginning September 8, 2015, at 12:01 a.m. ET through October 1, 2015, at 11:59 p.m. ET, go to foodnetwork.com/bobbybooktourgiveaway on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Odds of winning will depend upon the total number of eligible entries received. Five (5) randomly selected winners will each receive two (2) VIP tickets for admission to Bobby Flay Book Tour event. Open to legal residents of the 50 United States and the District of Columbia who have reached the age of majority in their state or territory of residence at time of entry. Void in Canada and Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at foodnetwork.com/bobbybooktourgiveaway.

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SCARE SOMETHING UP

Halloween seems way more intense now than it did when I was a kid. It has become a competitive sport, and the game gets tougher every year. Crazier costumes. Craftier pumpkins. Cuter spooky treats. I get all caught up in it. Last year, I raced through my daughter's homework the night before Halloween and rushed her off to bed so I could spend the next four hours making sugar cookies that looked like spiderwebs. I put each one in a little cellophane bag and sealed it with a spider sticker, then I watched in horror as the kids in our apartment building skipped right over them for the big bowl of Halloween candy.

I practically drove myself insane with another baking project a few years ago: I made dozens of sugar-cookie ghosts, bats and pumpkins, each with a different royal-icing design (for a bunch of 3-year-olds, mind you), but when I was halfway through the decorating stage, Hurricane Sandy hit. We lost power for 10 days, our basement flooded and I had a newborn, but despite the chaos, I became obsessed with finishing and preserving those cookies. I completed the icing and sugar-dusting by flashlight, gave the cookies to my parents to store in the one working freezer in our extended family, then packed them in bubble wrap and drove them three hours back to New York City to serve when the preschool finally reopened. I know this all sounds nuts, but at the time I needed to keep my mind off the disaster, so I focused on making sure Halloween would happen, even if it had to be in mid-November.

I haven't picked my baking project for this year yet, but as you'll see in our special section on page 137, I have options, including ones produced in an actual Halloween baking competition. None of the treats will require the labor of Halloween cookies past, either—which is good, because my younger daughter told me in July that she wants a costume that's half pig and half Elsa from *Frozen*. And that's going to take some time.







I stayed up until midnight making these.

Maile

Maile Carpenter
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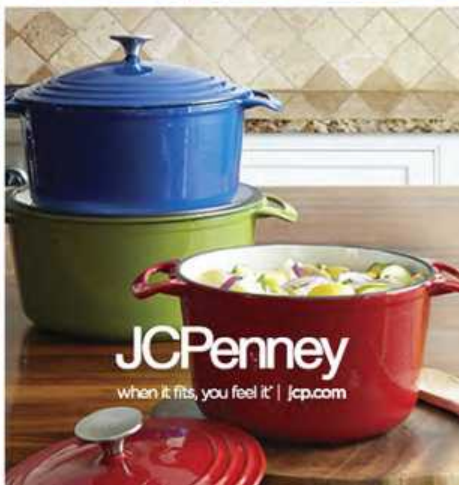
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October

SUN	MON	TUE	WED	THU	FRI	SAT
				1 Kick off the month with a quick soup: Sauté ½ onion until soft. Add 2 pounds diced butternut squash, 5 cups broth and salt. Simmer until tender; puree.	**2**	**3** On this day in 1863, President Lincoln declared the fourth Thursday in November Thanksgiving. Get into the spirit: Add cranberry sauce to a turkey sandwich.
4 Gear up for Halloween! Catch the premiere of *Halloween Wars* at 9 p.m. ET and watch contestants make amazing edible displays.	**5**	**6**	**7** Use pumpkin to make low-fat brownies. Stir together 1 box brownie mix with 1 can pure pumpkin puree (skip the other ingredients); bake as directed.	**8**	**9** Make bar snacks for happy hour! Bake store-bought potato chips at 350°, 5 minutes. Grind ½ cup wasabi peas in a food processor and toss with the warm chips.	**10**
11	**12** It's Columbus Day! Sleep in and have breakfast for lunch. Check out the savory waffles on page 60.	**13**	**14**	**15** Infuse your own spirits for a weekend party: Add cinnamon sticks and cloves to rum. Let sit 1 to 3 days.	**16**	**17**
18	**19**	**20** Try a fun new craft: apple jack-o'-lanterns. Cut mouth-shaped holes in apples and add gummy teeth. Attach candy eyeballs with frosting.	**21**	**22**	**23**	**24** Bake brunch treats today: Spread crescent-dough triangles with Nutella. Roll and tuck into a muffin tin; bake as directed.
25	**26**	**27**	**28** The Gateway Arch turns 50 today. Try toasted ravioli, a St. Louis classic: Dip fresh ravioli in beaten egg, then breadcrumbs. Bake at 400°, 20 minutes.	**29**	**30** Prep a healthy breakfast for tomorrow to offset the candy! Mix 1 cup almond milk and ¼ cup chia seeds. Stir after 1 hour, then chill overnight. Top with fruit.	**31** Make a dessert that glows in the dark: Prepare green gelatin as directed, replacing the cold water with tonic water. Display under a blacklight.

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CHIPS, CRESCENT-DOUGH ROLL, APPLE, CHIA SEED PUDDING AND GELATIN: BEN GOLDSTEIN/STUDIO D; FOOD STYLING: MICHELLE GATTON. CANDY CORN, SOUP AND BROWNIES: GETTY IMAGES. SANDWICH: STEVE GIRALT. WAFFLES: LEVI BROWN. CINNAMON STICKS AND CLOVES: JEFF HARRIS. RAVIOLI: ANDREW MCCAUL.

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You Asked...

Food Network stars answer your burning questions.



Ree, every time I make hash browns, they stick to the pan. I tried rinsing and precooking the potatoes before shredding them, but it didn't work. How can I make hash browns without having a thick layer of potatoes glued to the pan?

Annette Rockhill
Kokomo, IN

The kind of pan you're using could be to blame. You need either a well-seasoned cast-iron skillet or a good heavy nonstick skillet. In addition, start with a nice coating of equal parts butter and vegetable oil, and flip and turn the hash browns with a spatula throughout cooking.

—Ree Drummond



Jeff, I'm a huge sports fan and love entertaining. I normally make snacks, but I want to serve up a mean sandwich! What's your game-day go-to?

Kara Reynolds
Holland, PA

I'd make a giant multi-food Italian sub with roasted peppers, homemade Italian vinaigrette, tons of shredded lettuce and, of course, four or five cured Italian meats.

—Jeff Mauro



Trisha, my cream and lemon pies always turn out runny. Do you have any tips?

Pat Hannah
West Bend, WI

Generally, adding a little cornstarch or flour will firm up a cream pie without changing the flavor. But I also like condensed milk because it adds sweetness. My lemon meringue pie has condensed milk and a lot of egg yolks in it, and that makes it really thick. Get the recipe at foodnetwork.com/lemonmeringue.

—Trisha Yearwood



Curtis, what's your favorite thing to make for your family?

Terri Klein
via Facebook

I love breakfast and brunch dishes, but I don't make them all by myself. I encourage my 3-year-old, Hudson, to get his hands dirty. He helps me with everything, from picking herbs and veggies in the garden to stirring the batter for crumpets and crêpes.

—Curtis Stone



Damaris, what's your idea of the perfect Southern meal?

Zara Ali (@zara_aliii)
via Instagram

I'm thinking pulled pork, but really, anything smoked that I can put on a biscuit with some pickles. That's the perfect Southern meal.

—Damaris Phillips

Have a question for a Food Network star?
Write to us at foodnetwork.com/magazine.

Trisha skips the cornstarch in her lemon pie.



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PIE: ANNA WILLIAMS.

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SLOW-COOKER MOROCCAN-SPICED BUTTERNUT SQUASH AND BEEF STEW

ACTIVE: 20 MINUTES • TOTAL: 7 HOURS, 20 MINUTES • **MAKES 4–6 SERVINGS**

- 2 teaspoons ground ginger
- 2 teaspoons ground turmeric
- 1½ teaspoons sweet paprika
- ¼ teaspoon ground cinnamon
- Kosher salt and freshly ground black pepper
- 2 pounds beef chuck, cut into 1½-inch cubes
- 1 small onion, diced
- 1 28-ounce can peeled whole tomatoes (with liquid from can)
- 1 butternut squash (about 2 pounds), peeled and cut into 1½-inch cubes
- ⅓ cup chopped fresh cilantro
- 3 tablespoons toasted pine nuts

PREP

Place a **Reynolds® Slow Cooker Liner** inside a 5–6½ quart slow cooker bowl, press it as flat as possible against the bottom and sides, then fold the liner over the top. Mix together the ginger, turmeric, paprika, cinnamon, 1 tablespoon salt and 1 teaspoon pepper in a small bowl. Add the beef to the slow cooker, sprinkle with the seasonings and toss to coat well. Add the onion and tomatoes with their liquid, using your hands to crush the tomatoes over the beef. Put the butternut squash chunks on top and sprinkle with 1 teaspoon salt. Add 1½ cups water.

COOK & SERVE

Cover and cook on low until the beef is tender, about 7 hours. Serve the stew topped with the cilantro and pine nuts.



SLOW-COOKER PORK AND KALE CHILI

ACTIVE: 20 MINUTES • TOTAL: 8 HOURS, 20 MINUTES • **MAKES 4–6 SERVINGS**

- 2 vine-ripe tomatoes, cored and chopped
- 1 small onion, chopped
- 1 red bell pepper, chopped
- 1 15-ounce can black beans (with liquid from can)
- 1 bunch kale, stemmed and chopped into 2-inch pieces (about 8 cups)
- 2 chipotle chiles in adobo, chopped, plus 2 tablespoons adobo sauce
- 2½ pounds pork shoulder, cut into 1½-inch cubes
- 1 teaspoon chili powder
- Kosher salt and freshly ground black pepper
- 3 limes
- ¼ cup sour cream, for serving, optional

PREP

Place a **Reynolds® Slow Cooker Liner** inside a 5–6½ quart slow cooker bowl, press it as flat as possible against the bottom and sides, then fold the liner over the top. Add the tomatoes, onion, pepper and beans with their liquid to the slow cooker. Add the kale, chipotle chiles and adobo sauce and ½ cup water and stir to coat. Put the pork in a large bowl, sprinkle with the chili powder, 1½ teaspoons salt and ½ teaspoon pepper and toss to coat. Put the pork on top of the vegetables in the slow cooker. Squeeze the juice of 2 limes over the top.

COOK & SERVE

Cover and cook on low until the pork is tender, about 8 hours. To serve, cut the remaining lime into wedges. Serve each bowl of chili with a lime wedge and a dollop of sour cream, if using.



SLOW-COOKER CITRUS AND HONEY BEETS

ACTIVE: 20 MINUTES • TOTAL: 6 HOURS, 30 MINUTES • **MAKES 4 SERVINGS**

Beets:

- 2 pounds medium red beets
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon honey
- 1 tablespoon crushed coriander seeds
- 1 tablespoon black peppercorns
- Kosher salt

Salad:

- 3 tablespoons fresh orange juice
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon honey
- Kosher salt and freshly ground black pepper
- 1 bunch watercress, woody stems trimmed (about 4 cups)
- ¼ cup roasted pistachios, roughly chopped

PREP & COOK

For the beets: Place a **Reynolds® Slow Cooker Liner** inside a 5–6½ quart slow cooker bowl, press it as flat as possible against the bottom and sides, then fold the liner over the top. Add the beets, oil, vinegar, honey, coriander seeds, peppercorns and 1 teaspoon salt to the slow cooker. Toss to coat well. Cover and cook on low until the beets are tender, about 6 hours.

SERVE

For the salad: Whisk together the orange juice, oil, vinegar, honey, salt and pepper in a small bowl. Reserve. When the beets are cool enough to handle but still hot, peel them using paper towels to wipe the skins from the flesh. Cut into wedges, add them to a large bowl and toss them with the dressing to coat. To serve, place the watercress on a large platter, scatter with the beets and dressing and sprinkle the pistachios on top.



8 HOURS TO COOK
8 SECONDS TO CLEAN

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In the Know

Find the **real pumpkin,** see how the stars tailgate and peek inside Curtis Stone's Hollywood home.

PHOTOGRAPH BY **RALPH SMITH**



Get Real!

Take a close look at your neighbors' pumpkins this year: Those beauties might be made of foam. These days, fake pumpkins can be almost impossible to distinguish from the real deal—and if you don't believe us, see if you can spot the one genuine pumpkin in this photo. The rest of them are artificial Fun-Kins. *From $20; funkins.com*

ANSWER: THE REAL PUMPKIN IS ON THE LEFT.

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FOOD NEWS



RIB CAGE
$16 for set of three 2.6-ounce rib cages; chocolatevault.com

SKULL
$65 for 2¼-pound skull; fikanyc.com

PELVIS AND SPINE
$3 for 1-ounce spinal column; rosebudchocolates.com

FOOT
$2 for 1-ounce set of 12 feet; lindsayssweetshop.etsy.com

BODY SHOP

Bone up on your anatomy this Halloween: These confectioners are making body parts out of chocolate. Take a head-to-toe look.

COAL IS HOT



Charcoal seems to be the drink trend of the year: It's showing up in all sorts of bottled juices (see below). The purified powder has detoxifying properties—ERs use it for poison control—but health pros are divided on how effective these edible doses are for freshening breath, clearing skin and improving digestion.



Juice Generation
juicegeneration.com



Luli Tonix
lulitonix.com



Juice Served Here
juiceservedhere.com



IN THE DARK

Here's your chance to invest in a legit-looking witch's cauldron: Le Creuset is reissuing its iconic cast-iron cookware in black (and white) for a limited time.
From $160; lecreuset.com

SKELETON, CHOCOLATE, DRINKS AND POT: BEN GOLDSTEIN/STUDIO D. CHARCOAL: SHUTTERSTOCK.

Screen Shots

To commemorate the 35th anniversary of one of the scariest movies of all time, two artists have re-created iconic scenes from *The Shining* out of food. Those creepy little-girl ghost twins who haunted the hallways are depicted as cupcakes wrapped with a bow, for example, and the "All work and no play" line is shown in crust cutouts on cherry pies. The prints start at $100. *davideluciano.com*



ORANGE IN SPIRIT

Could orange be the new rosé? Orange wines (made by leaving juice from white grapes in contact with the skins) have been showing up on wine lists from coast to coast. And some bars, like The Tangled Vine in New York City, have whole sections dedicated to the variety. If you spot orange wine on a list, give it a try. Just note, some wine lovers say it's an acquired taste.

BUG OUT!



Creepy crawlers are finding their way into our pantries—and people don't seem to mind: You can now buy snacks made from protein-rich cricket flour, including energy bars from Exo *(exoprotein.com)* and cookies from Bitty *(bitty.myshopify.com)* in flavors like orange-ginger and chocolate-cardamom. Other companies like Next Millennium Farms sell the flour on its own, so you can make bug pancakes for breakfast—and no one will know!

They're the *Worst!*

If you ever wanted to see the Bachelor square off against Greg Brady and Urkel, you'd be wise to tune into the new season of *Worst Cooks in America*. This time all the contestants are celebrities, but trust us, they aren't stars in the kitchen—yet. Catch the premiere on September 23 at 9 p.m. ET. But first, see if you can ace this pop quiz about the cast.

1. Which star works with food for a living? (Hint: He owns a corn farm.)

2. Which star hosted a cooking show on her website?

3. Which star's sitcom catchphrase was "Got any cheese?"


Chris Soules


Kendra Wilkinson


Barry Williams


Ellen Cleghorne


Jenni "JWoww" Farley


Jaleel White


Dean Cain

ANSWERS: 1. CHRIS SOULES; 2. JENNI "JWOWW" FARLEY; 3. JALEEL WHITE

COOKIE AND ORANGE WINE: BEN GOLDSTEIN/STUDIO D. PRINTS: DAVIDE LUCIANO; FOOD STYLING: CLAUDIA FICCA. CRICKET: ALAMY. HEAD SHOTS: GETTY IMAGES.

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BEN GOLDSTEIN/STUDIO D.

1 A pumpkin is a:

A Fruit

B Vegetable

2 How can you tell if a pumpkin is fresh?

A The stem is firm and green.

B You can puncture its skin with your fingernail.

C It smells sweet.

D The bottom is flat.

3 What is a pepita?

A A pumpkin seed

B The hull of a pumpkin seed

C A pumpkin vine

D A miniature pumpkin

4 The scientific term for the sticky stuff inside a pumpkin is:

A Ranunculus

B Mucilage

C Pulp

D Funiculus



5 What color is pumpkin seed oil?

A Green

B Brown

C Red

D All of the above

6 Pumpkins are in the Cucurbitaceae plant family, which includes each of the following except:



A Tomatoes



B Cantaloupe



C Zucchini



D Cucumbers

7 Which is not a variety of miniature pumpkin?

A Wee-Be-Little

B Tom Thumb

C Baby Boo

D Munchkin

8 Pumpkins can be all of these colors except:

A Blue

B Purple

C Pink

D Black

9 Match each pumpkin to its name: Jack Be Little ____ Snowball ____ Cinderella ____ Knucklehead ____



A



B



C



D

10 Giant pumpkins are grown:

A From giant pumpkin seeds

B From pumpkin seeds treated with fertilizer

C Over several years

D In dark areas of a pumpkin patch

11 The best type of pumpkin for making a pie is:

A Sugar pumpkin

B Custard pumpkin

C Sweet Baby pumpkin

D Orange Treat pumpkin



PUMPKIN SLICE, TOMATO, ZUCCHINI, CUCUMBER, PUMPKIN C AND PIE: GETTY IMAGES. CANTALOUPE AND PUMPKIN D: ALAMY. PUMPKINS A AND B: SHUTTERSTOCK.



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12 An average pumpkin is ____ percent water.

A 20
B 40
C 70
D 90

13 One cup of canned pure pumpkin contains about ____ calories.

A 20
B 50
C 80
D 100



14 The jack-o'-lantern is named after:

A Jack O'Brien, the first person to turn a pumpkin into a lantern in the 1600s

B Stingy Jack, an Irish folktale character who put a piece of coal inside a carved-out turnip to use as a lantern

C Captain Jack, a headless horseman who used a jack-o'-lantern as a head in an early American folktale

D Andrew Jackson, who turned hollowed-out gourds into lanterns when he was a boy

15 On average, pumpkins cost ____ cents per pound last year.

A 22
B 25
C 41
D 83



16 Which plastic jack-o'-lantern face is most common?



A **B** **C** **D**

17 You can extend the life of a carved pumpkin by:

A Rubbing vinegar over the carved areas

B Freezing it

C Coating it with cooking spray

D Spraying it with a bleach solution

18 What is "punkin chunkin"?

A Chopping up a raw pumpkin

B Processing cooked pumpkin into pumpkin puree

C Competitive pumpkin tossing

D The prank of stealing and smashing pumpkins

19 The world's largest pumpkin in 2014 weighed about the same as:



A A concert grand piano (990 pounds)



B The Liberty Bell (2,180 pounds)



C A 2015 Volkswagen Beetle (3,104 pounds)

TRUE OR FALSE?

20. More than half of all American families carved a pumpkin for Halloween last year. T F

21. White pumpkins always have white flesh on the inside. T F

22. Canned pumpkin is often made with many types of squash. T F

23. Miniature pumpkins are edible. T F

24. Pumpkins float. T F

25. Pumpkins are a kind of gourd. T F

CANNED PUMPKIN: MARKO METZINGER. PIANO AND LIBERTY BELL: GETTY IMAGES. CAR: VOLKSWAGEN OF AMERICA. SCALE: FOTOLIA.


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SCORE SHEET

1. **A** Squashes, including pumpkins, are considered fruits because they develop from flowers and contain seeds.

2. **A** In addition to green stems, fresh pumpkins have a uniform orange color.

3. **A** A pepita is a pumpkin seed.

4. **D**

5. **D** Pumpkin seed oil can appear dark red, green or brown, depending on the thickness.

6. **A**

7. **B**

8. **B** Heirloom pumpkins can be blue, pink, black and other colors—but not purple.

9. One point for each: Jack Be Little **D;** Snowball **A;** Cinderella **C;** Knucklehead **B**

10. **A** Giant pumpkin seed varieties include Atlantic Giant and Goliath Giant.

11. **A** Sugar (or pie) pumpkins have sweet, tender flesh. Carving pumpkins are too fibrous for pie.

12. **D**

13. **C**

14. **B** According to the centuries-old tale, Stingy Jack carried a turnip lantern after he tricked the devil and was made to wander the earth. People in Ireland and Scotland made vegetable lanterns to ward off Stingy Jack. The tradition continued in America with pumpkins.

15. **C**

16. **B**

17. **D**

18. **C** The World Championship Punkin Chunkin Association (WCPCA) holds an annual pumpkin-launching event where competitors use contraptions they've built to toss pumpkins. The 2013 record is nearly nine-tenths of a mile.

19. **B** It weighed 2,323 pounds, slightly more than Philadelphia's Liberty Bell and its yoke.

TRUE OR FALSE?

20. **F** According to the National Retail Federation, 44 percent of Americans carved pumpkins in 2014.

21. **F** They can have orange or yellow flesh.

22. **T** Canned pumpkin may contain other types of squash, such as butternut.

23. **T** They are edible but can be bitter.

24. **T** A pumpkin is less dense than water, so it will float.

25. **F** Although squash and gourds are in the same plant family, squash (such as pumpkins) are edible but gourds are decorative.

HOW DID YOU DO?

0 TO 9 POINTS

You don't know Jack!
See if you can tell the difference between a real pumpkin and a fake one on page 25.

10 TO 19 POINTS

You're well rounded!
You know quite a bit about pumpkins; now step up your jack-o'-lantern decorating skills with fresh produce on page 148.

20 TO 28 POINTS

You're a smashing success!
Celebrate your high score with a black-and-orange dessert on page 138.

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HOW THE STARS

	Tailgate or home-gate?	I root for... and against...	Most impressive game-day culinary feat	Beer, wine or other?
 KATIE LEE	HOME-GATE	For: the home team. Against: Whoever the opponent is!	My buddy and I set up two outdoor deep fryers so we could simultaneously fry turkeys.	All of the above. I also always serve a bourbon slush.
 JEFF MAURO	HOME-GATE	For: Chicago Bears. Against: Green Bay Packers.	20 racks of baby back ribs	BEER!
 TRISHA YEARWOOD	Either, but usually HOME-GATE	For: Georgia Bulldogs. Against: Alabama. (Sorry!)	I'm impressed by how much we can all eat on game day. Never any leftovers!	Both, and plenty of Dr Pepper for Garth
 GUY FIERI	TAILGATE	For: Oakland Raiders. Against: anyone playing them.	Someone once brought a 125-pound whole hog.	ALL OF THE ABOVE
 MICHAEL SYMON	HOME-GATE	For: Cleveland Browns. Against: Pittsburgh Steelers.	Rotisserie-style chicken hung on a string to cook over the grill	BEER OR BOURBON
 SUNNY ANDERSON	TAILGATE Giants Stadium!	For: New York Giants. Against: the world.	Lobster tails. Any time you bring the surf to the turf, it's a celebration!	Coffee with a shot of whiskey
 AARÓN SÁNCHEZ	TAILGATE	For: New Orleans Saints. Against: Carolina Panthers.	Making churros in a FryDaddy	BOTH!
 MARC MURPHY	HOME-GATE	My son is a New York Giants fan, so we root for them. We are *not* a Jets household.	A 20-pound pig on my grill's rotisserie	Football calls for BEER. Always.
 GEOFFREY ZAKARIAN	HOME-GATE	For: Tiger Woods. Against: anyone else.	An 8-foot hoagie	ROSÉ
 EDDIE JACKSON	Without a doubt, TAILGATE	For: my alma mater's Arkansas Razorbacks. Against: any other SEC school.	50 slabs of ribs	BEER

TAILGATE

Food Network chefs reveal their game plans for game day.

Do you yell at the TV and players during the game?	What's your rig?	Face paint: good or bad?	Signature dishes
I'm too busy stuffing my face with nachos to yell at anyone.	A big self-serve bar area	**GOOD**	Buffalo chicken quesadillas, nachos, hoagies, chili-cheese dip
Of course I do—I'm a red-blooded Chicagoan. And most of the time they actually answer back.	An electric smoker, a gas grill and my old workhorse, a 22-inch Weber grill. I can achieve anything with this perfect combo of machinery.	Horrible idea. Meat sweats + beer sweats = runny paint.	Sausages with a side of sausages! Brats, jumbo Polish sausages, Italian sausages 
YES	At the game, a monster cooler that keeps everything hot, set up on the dropped-down tailgate of my Chevy truck. At home, I keep everything warm in Crock-Pots.	Always a **GOOD IDEA**	Hot corn dip, black-eyed pea dip, fancy chili, no-bake peanut butter squares, Crock-Pot mac and cheese
I "encourage" the TV.	We're talking a wood charcoal grill, big propane burner and fryer, and enough cutting boards and counter space for a full kitchen.	I dig face paint, as long as I'm not seeing it in the mirror!	Wings (brined, dry-rubbed, roasted and fried with a cornucopia of sauces), jambalaya in a big pot—enough to feed 100 people
YES	A Yoder Smoker	**BAD IDEA**	Smoked pork butt, brisket, Polish boys (kielbasa sandwich topped with fries, coleslaw and barbecue sauce)
No, I politely ask them. Of course **I YELL!**	I hang out with the guys with the rig.	**GOOD...** on someone else	Any of my many chili recipes and a sick toppings bar
DEFINITELY!	A La Caja China roasting box 	**BAD IDEA**	Carne asada and whole smoked pork shoulder for tacos with salsa and guacamole
I've been known to get a little riled up.	An amazing Grillworks grill fueled with natural wood. I've tried cherrywood and mesquite, which give meat and vegetables the most incredible flavor.	I love the passion that comes with face paint, but not sure I'd do it myself.	Lobster-stuffed twice-baked potatoes or deviled eggs with fried oysters
I am **NOT** a yeller.	My wood-fired grill	Always bad unless it's Halloween	Charcuterie and anything grilled
ABSOLUTELY!	I take my food truck to the party. No need to bring anything else!	Always a **GREAT IDEA**	My Spicy Rum Chicken Wings are always a big hit. (Check out the recipe on the next page.)

A TASTE OF VICTORY

Food Network Star–winner Eddie Jackson knows how to gear up for a big football game whether he's on the field or off. He played in the NFL for four seasons (he's a former Patriots cornerback), and now he owns a food truck, so he has plenty of experience cooking in parking lots. His tailgate go-to: chicken wings made with rum, soy sauce and one of his favorite ingredients, habanero chile peppers.





SPICY RUM CHICKEN WINGS

ACTIVE: 30 min | TOTAL: 1 hr (plus marinating) | SERVES: 4 to 6

- ¾ cup dark rum
- 3 tablespoons fresh lime juice, plus wedges for serving
- 3 tablespoons soy sauce
- 3 tablespoons packed brown sugar
- 5 large cloves garlic, minced
- 3 scallions, finely chopped, plus more for topping
- 1 to 2 habanero chile peppers, seeded and minced
- 2 tablespoons minced fresh ginger
- 1½ teaspoons ground allspice
- Kosher salt and freshly ground pepper
- 12 jumbo chicken wings, split at the joints, tips removed

1. Make the marinade: Combine the rum, lime juice, soy sauce, brown sugar, garlic, scallions, habaneros, ginger, allspice, 2 teaspoons salt and ½ teaspoon pepper in a small bowl.

2. Place the wings in a resealable plastic bag and add the marinade. Press the air out of the bag and seal tightly, then turn the bag over to completely coat the wings. Refrigerate at least 4 hours or overnight, turning the bag once or twice.

3. Drain the wings, reserving the marinade. Bring the marinade to a boil in a small saucepan over medium-high heat. Cook until reduced by about half, about 5 minutes.

4. Meanwhile, prepare a charcoal grill by placing coals on half of the grill. Light the charcoal and wait for the embers to become white. (Add your favorite wood or wood chips at this point.) Replace the grate and put the wings on the cooler side of the grill. Cover with the lid and cook until the juices run clear, 30 to 45 minutes.

5. Remove the wings from the grill and toss with the reduced marinade. Place the wings on the grill over direct heat and cook, turning frequently, until the sauce has caramelized, 3 to 4 minutes. Top with chopped scallions and serve with lime wedges.

WINGS PHOTO: LEVI BROWN; FOOD STYLING: BRETT KURZWEIL



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Star Kitchen

Chef Jose Garces shows us around the kitchen of his Pennsylvania farmhouse.

PHOTOGRAPHS BY **JASON VARNEY**

Iron Chef Jose Garces knows a thing or two about building kitchens: He helped design them at each of his 17 restaurants, so when he had to plan this kitchen at his farmhouse in Bucks County, PA, he was more than prepared. The house is a getaway for the Garces family—Jose and his wife, Beatriz, a dentist, and their two kids, Olivia, 12, and Andrés, 8. But it does double duty as an event space for Jose's charity, The Garces Foundation, which helps provide health resources to Philadelphia immigrants. Because fund-raising dinners can include as many as 75 people, Jose says, "I wanted to have the capacity to cook a lot of food. Oven space is key." He installed two wall convection ovens, plus a 48-inch BlueStar range and a powerful stainless-steel Prizer hood that can vent like nobody's business. The hood is great for when he's making paella and tapas for dozens of guests and even better for nights like one recent Saturday when he and the kids cranked out late-night pizza and cookies. "We finished at midnight," he recalls. "It was epic!"





Big griddle

Jose insisted on a range with a griddle—essential for weekend breakfasts, when he turns into a short-order cook. He'll often make French toast, pancakes, bacon and eggs, all on the same morning.

Stone flooring

He installed Montauk slate floors in a matte finish. He loves the texture but says they're tough to keep clean. Next time, he's going glossier.

Turn the page to get Jose's look.

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For more fall-inspired recipes, visit mychinet.com/comfortcup.

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Get the Look

Pick up some of Jose's finds for your own kitchen.





Two classic schoolhouse pendants in matte bronze, like this **Minka Lavery semi-flush mount light,** stand out against the dark wood cabinets. *$189; homedepot.com*



Jose's scales are antique, but this **vintage-style kitchen scale** has a comparable large dial face plus modern mechanisms. *$40; williams-sonoma.com*



The chef's collection of **vintage copper** cookware is mainly for show; he only cooks with it occasionally. *ebay.com for similar*



Jose's island is set on casters, similar to this **Jackson kitchen cart.** *$450; worldmarket.com*

POT AND SCALE: BEN GOLDSTEIN/STUDIO D.

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At home with... CURTIS STONE



The Food Network star shows us his house in the Hollywood Hills.

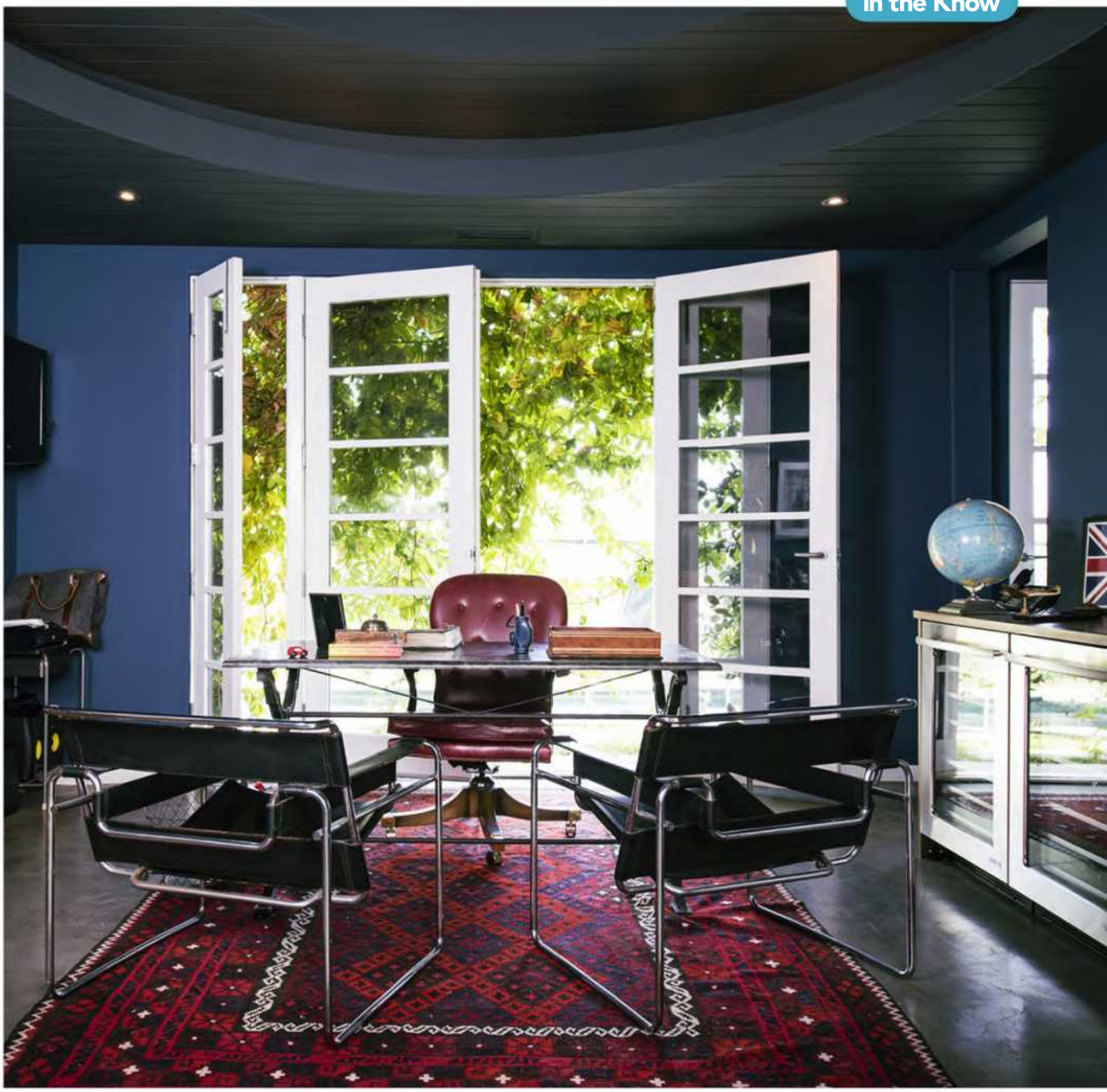
PHOTOGRAPHS BY **DAVE LAURIDSEN**



PROP STYLING: AMY PALWODA; GROOMING: THERESA BACA.

"Why did the Realtor bring us here?" That was Curtis Stone's initial reaction to the house he now shares with his wife, actress Lindsay Price, and their two sons. The walls were a muddy yellowish color that clashed with the dark brown ceilings, and the floors were coated in blue epoxy. But then he caught a glimpse of the backyard, with a pool, grilling area and room for a garden, plus a sweeping view of the Hollywood Hills—and he was sold. After a little revamping (they painted the walls white and poured concrete floors), the place took on the cool, airy feel he and his wife were after. Next came the fun part: With the help of stylist Kate Martindale, Curtis and Lindsay (OK, mostly Lindsay, he admits) filled the rooms with a mix of new and old finds. They outfitted the living room with two oversize teal sofas—perfect for snuggling with Hudson, 3, and Emerson, now 13 months—and they searched flea markets and antiques shops for pieces to show off inside their massive vintage glass-front cabinets. Lindsay's grandmother's dishes are on display, as well as silver trinkets that Curtis has a habit of picking up. "That's what I want our home to be," he says, "a collection of things that reminds us of our past, present and future."


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LIVING ROOM

Curtis and Lindsay love traveling, and their living room shows it. Inspired by a trip to Morocco, the couple bought Berber throw pillows and an octagonal metal side table. The cabinets hold Vista Alegre porcelain from their honeymoon in Portugal, and the subway signs are a nod to Lindsay's time in New York City.

OFFICE

Curtis's office is a bit of a man cave, by design: "I wanted it to feel more masculine than the rest of the house," he says. That meant navy walls, leather chairs and a wall of wine fridges (his favorite wine: Penfolds' Grange, a Shiraz from his native Australia). Curtis jokes that when Hudson stops in, "We do all sorts of wheelin' and dealin'. I'll make him a 'baby-cino,' which is just frothed milk with a dusting of chocolate on top."

OUTDOOR DINING AREA

The windows and doors leading to the backyard are almost never closed. "It's a good home for entertaining because we can just swing everything open," he says. The kitchen and living room both lead out back, so guests typically wander from the living room to the outdoor kitchen, the pool and—off in a corner of the yard—a dining area with a breathtaking view of the Hollywood Hills.





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The main ingredient

for a home that's welcoming and uniquely yours is color. Color that captures your personality and the feeling you want to share in each room. Whether it's calming, energizing or a stroke of the unexpected, Behr® Paints has a color to match your hue.

OPEN TO THE RIGHT and find out how Erika Woelfel, Vice President of Color Marketing at Behr Paints, finds her inspiration for the BEHR colors you'll crave this fall.

INSIDE COLOR WITH ERIKA

How did you get started working with color?

As a kid, I was always allowed to pick out my own bedroom colors—rainbows and unicorns! Later, I never thought twice about buying a gallon of paint and rolling something new on the walls of my first apartment.

How do you get inspiration for new colors?

For interiors, influences often come from fashion accessories like shoes, handbags and vintage jewelry. Food is another, especially desserts: Who can deny the heavenly hue of chocolate mixed with fresh fruits and berries in a torte?

What color trends do you see coming up?

Look for cool and warm greens paired together—think citron, olive, forest and emerald. Navy blue is a majestic accent that harmonizes well. Brown will start to rise as a neutral, warm reddish browns and cool taupe-browns. And black is the new black—not a tinted black, but a true blacker-than-black black.

What are some of your favorite BEHR colors for fall?

When the days get shorter, I start looking for amber gold, russet brown and burgundy red in my palettes. They feel traditional and homey, colors for hibernating. My favorites are Gingersnap S270-5, Cider Spice S210-5 and Rumors MQ1-15.

ERIKA WOELFEL has had a lifelong fascination with color and is a renowned international colorist who loves to share ideas for infusing color into your everyday on her blog at ColorfullyBehr.com. Color runs in the family—her dad also worked in the paint industry!

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ERIKA'S TRUE HUES FOR FALL





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FUZZY DUCKLING
P270-5

Warm Your Kitchen with Fuzzy Duckling

- Perfect for creating an energizing, social space where everyone wants to be.
- Pairs well with country casual decor, bright whites and tonal neutrals.
- Try this sunny yellow as an accent on walls or in decor items to brighten your space and radiate a feeling of happiness.

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JOIE DE VIVRE
MQ4-60

Celebrate Life with Joie De Vivre

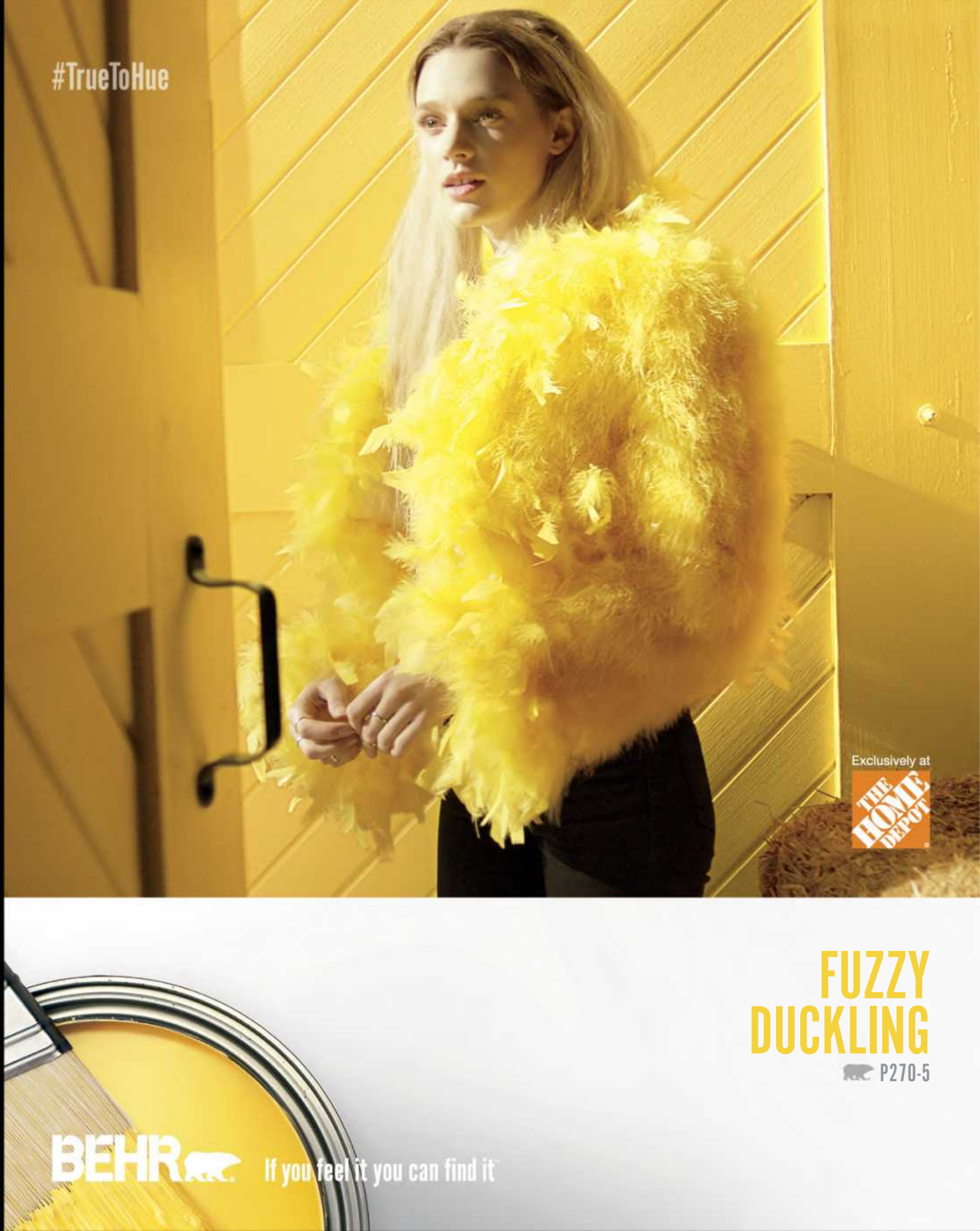
- Perfect for energizing and lifting the mood of your entertaining space.
- Pairs well with modern decor, black and white furniture and accessories.
- Try this vibrant color on an accent wall to add dimension and showcase architectural features.

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If you feel it you can find it

Get the Look

Pick up some of Curtis's finds for your own home.



The pillows on Curtis's couch are made from vintage Moroccan rugs; this **kilim cushion** offers a similar look. *$50; wayfair.com*

On their honeymoon in Portugal, Curtis and Lindsay got a set of **Vista Alegre porcelain,** but you can find vintage pieces online, too. *ebay.com*





Curtis likes the mix of traditional crystal and modern iron in their **chandelier,** similar to this one. *$2,895; restorationhardware.com*



The long, **tufted sofas** have plenty of room for Curtis and Lindsay to relax with their kids. *From $2,890 each; ciscobrothers.com for stores*



In his office, Curtis wanted lots of space to spread out with his work—his supersize desk is actually a bluestone-topped **dining table.** *$1,800; rejuvenation.com*



Curtis and Lindsay love Moroccan design. This octagonal **marble and wood table** is similar to their etched metal one. *$338; jamieyoung.com*

PILLOW AND CUP AND SAUCER: JEFF HARRIS/STUDIO D.



I'm a jack-in-the-lunchbox.
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Rich, creamy, 100% natural cheese. A taste huge enough for the whole family.

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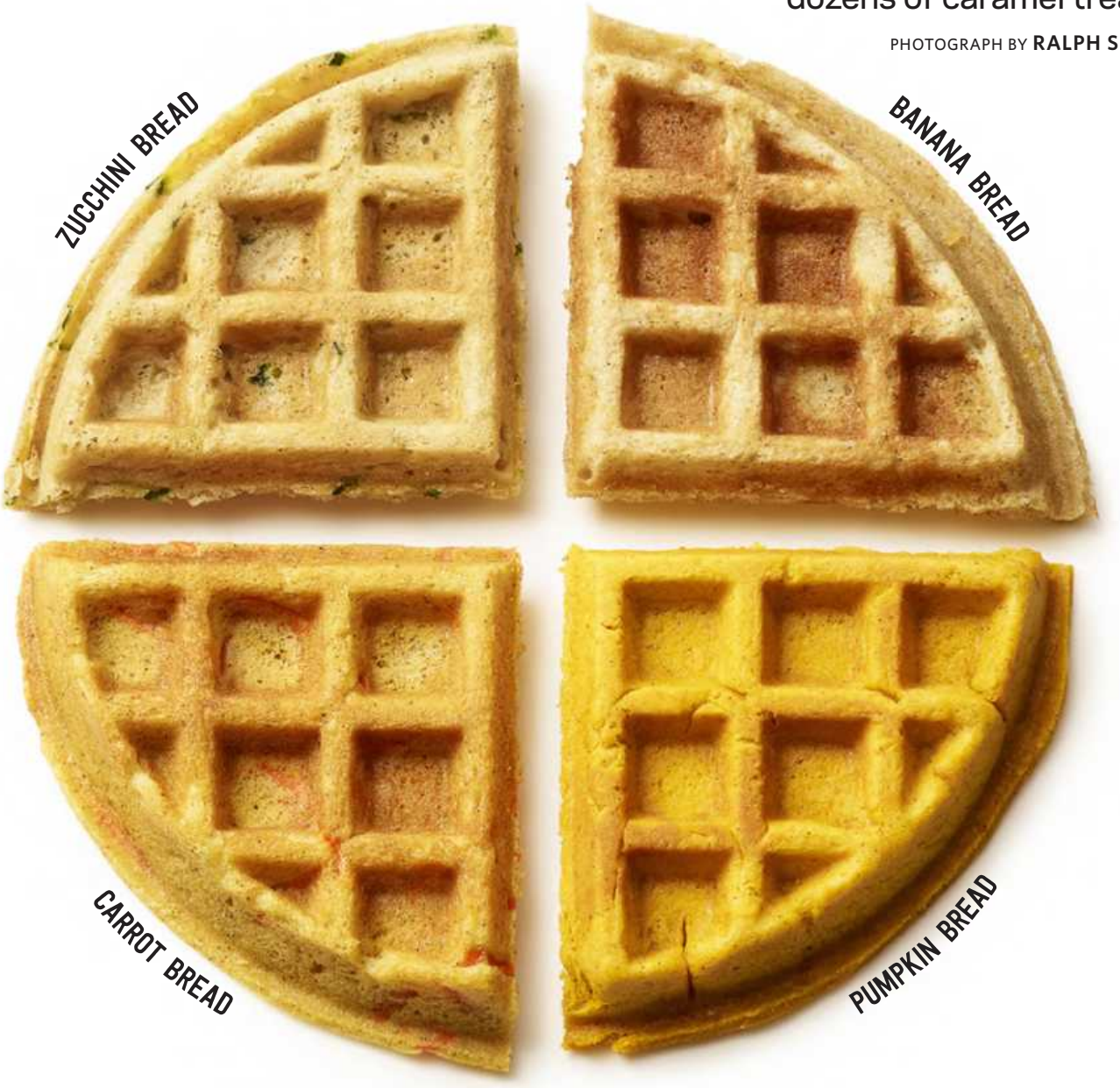
Mini Babybel

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Fun Cooking

Make a *quick* **quick bread,** a pumpkin spice cake and dozens of caramel treats.

PHOTOGRAPH BY **RALPH SMITH**



Quick-Bread Express

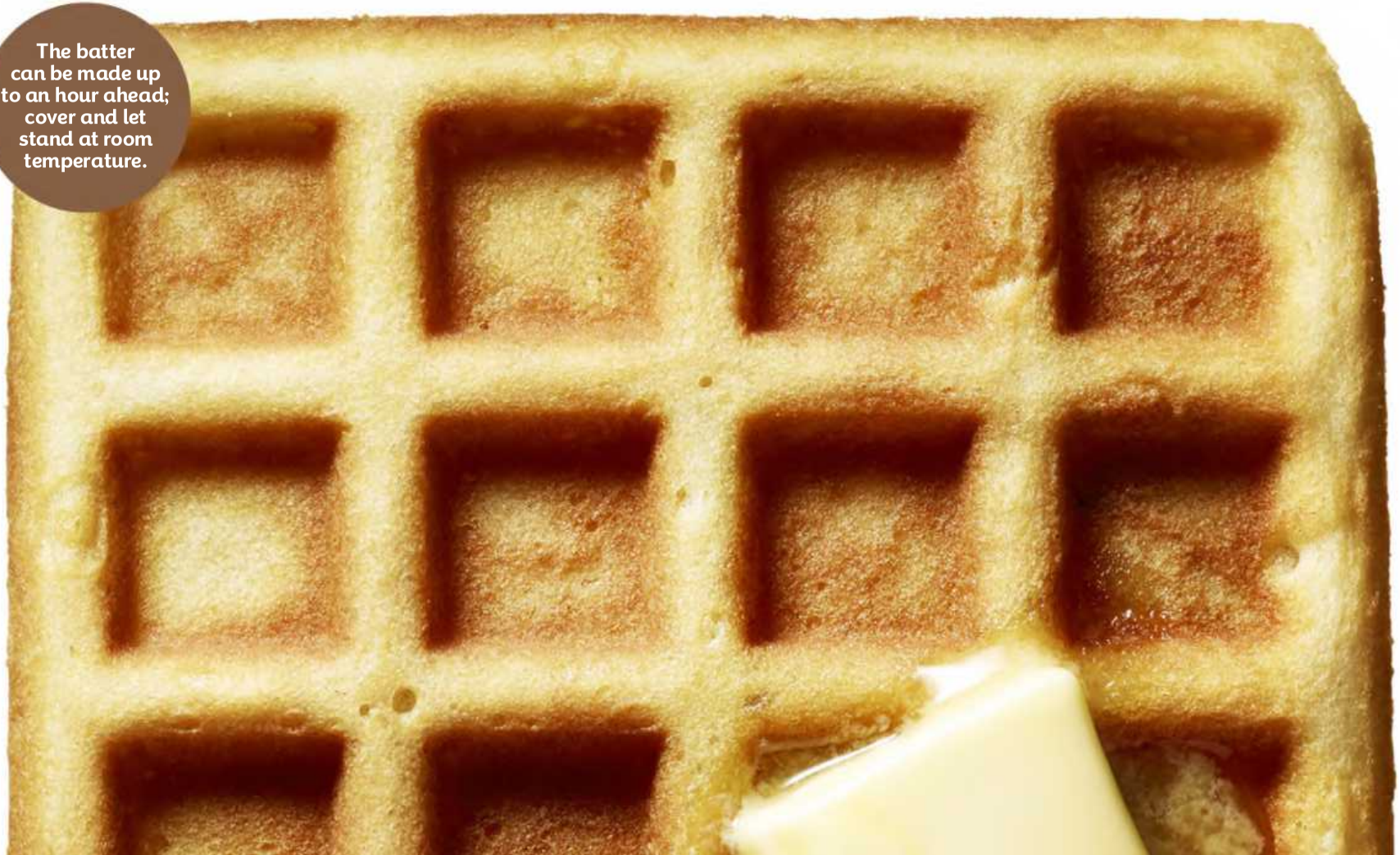
Quick breads aren't actually all that quick. Although they don't have to rise like yeast breads, most of them still need to bake for at least an hour. If you want *quick* quick bread, try pouring the batter into a waffle iron. (Make sure you coat the surface with cooking spray first.) In less than five minutes, you'll get your favorite loaf—pumpkin, zucchini, carrot, banana—in waffle form, with amazing crisp edges.

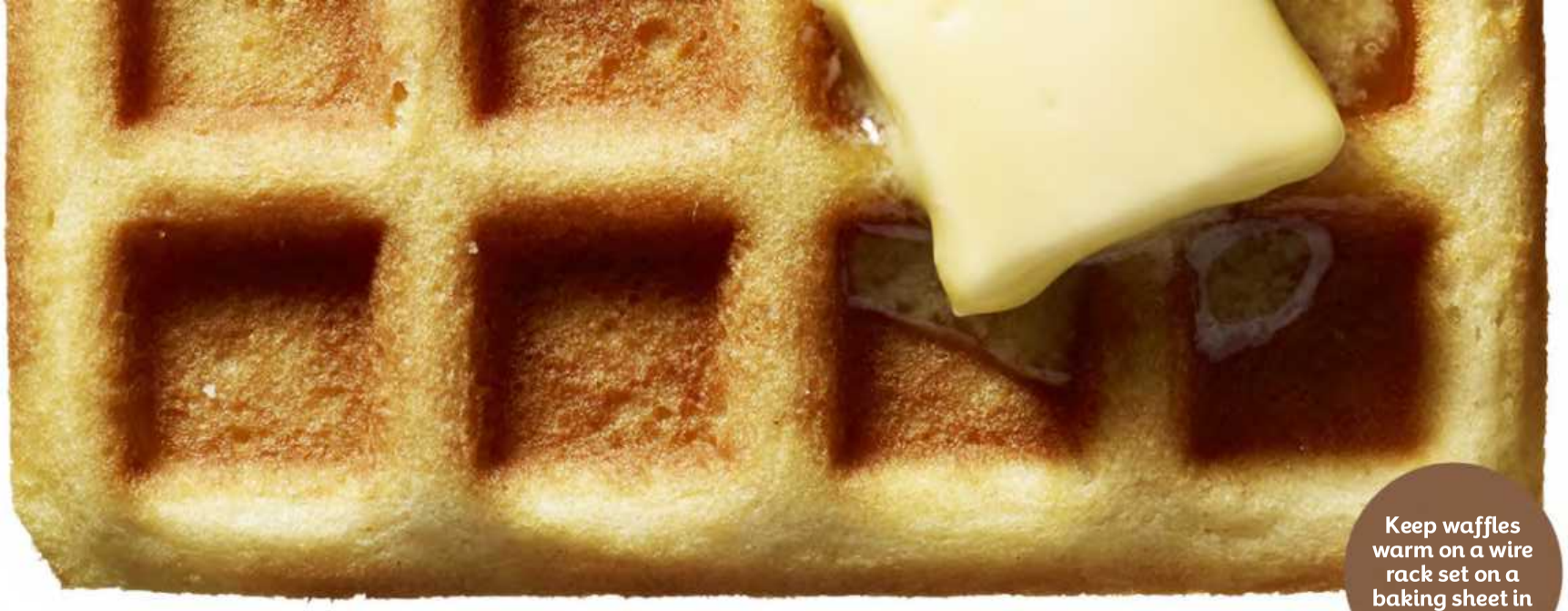
FOOD STYLING: BRETT KURZWEIL

TOP-NOTCH WAFFLES

Whisk 2 cups **flour,** ¼ cup **confectioners' sugar,** 2 teaspoons **baking powder,** ½ teaspoon **salt** and ¼ teaspoon **baking soda** in a large bowl. Whisk 1½ cups **milk,** 1½ sticks cooled melted **butter** and 2 **eggs** in a separate bowl until combined; pour into the flour mixture and stir until just combined. (A few small lumps are fine.) Preheat a waffle iron; lightly brush with butter, then fill with batter three-quarters full and cook until the waffles are golden and crisp. Makes 8 to 12 waffles.

The batter can be made up to an hour ahead; cover and let stand at room temperature.





Keep waffles warm on a wire rack set on a baking sheet in a 200° oven.

Dress Them Up



PEANUT BUTTER SAUCE AND ICE CREAM

Microwave ½ cup **creamy peanut butter** in a small bowl until pourable, 30 seconds to 1 minute. Serve with **chocolate ice cream** and **whipped cream.**



CARAMELIZED BANANAS AND BACON

Cook 3 chopped **bacon** slices in a skillet until crisp. Add 3 sliced **bananas** and ⅓ cup **light brown sugar;** cook until caramelized. Add ¼ cup water and 2 tablespoons **dark rum** (optional); cook 1 more minute.



COCONUT SAUCE AND GINGER

Warm 1 cup **cream of coconut** in a small saucepan over low heat. Serve with chopped **salted almonds** and **crystallized ginger.**



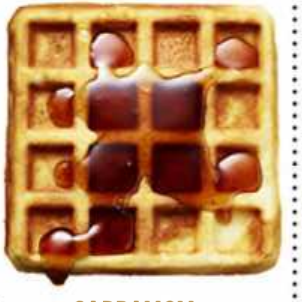
GRAPE AND PEAR SAUCE

Simmer 2 chopped **pears** and 1½ cups halved **red seedless grapes** with 1 cup water and ⅓ cup **sugar** in a saucepan until softened and syrupy, 25 minutes. Stir in 2 tablespoons **butter** and 1 teaspoon **vanilla.**



BROWN BUTTER AND ORANGES

Segment 2 **oranges** over a bowl, reserving the juices. Cook 1 stick **butter** in a skillet over medium heat until beginning to brown, about 6 minutes. Add the orange segments, reserved juices and ¼ teaspoon **vanilla;** warm through.



CARDAMOM SPICED SYRUP

Warm 1 cup **maple syrup** in a small saucepan over low heat with 6 strips **lemon zest** and ¾ teaspoon **ground cardamom.**

Turn the page for more waffle recipes!

PHOTOGRAPHS BY **LEVI BROWN**

FOOD STYLING: BRETT KURZWEIL



WAFFLES FOR DINNER!

Doctor up the basic batter on page 58 to make these savory versions.

SESAME, SCALLION AND SAUSAGE

Add 1 bunch thinly sliced **scallions,** 3 thinly sliced **dried Chinese sausages** and 2 teaspoons each **toasted sesame oil, sesame seeds** and grated **ginger** to the batter. Top the waffles with a **fried egg.**

SMOKED SALMON AND CHIVES

Reduce the milk to 1¼ cups and add ½ cup **sour cream.** Add 4 ounces chopped **smoked salmon,** ¼ cup minced **chives** and 2 tablespoons chopped **tarragon** to the batter. Top the waffles with more sour cream and chives.

BACON AND ALMOND

Add 8 chopped cooked **bacon** slices, ½ cup finely chopped **marcona almonds** and 2 teaspoons each **ancho chile powder** and chopped **thyme** to the batter. Top the waffles with **maple syrup.**

GOAT CHEESE AND KALE

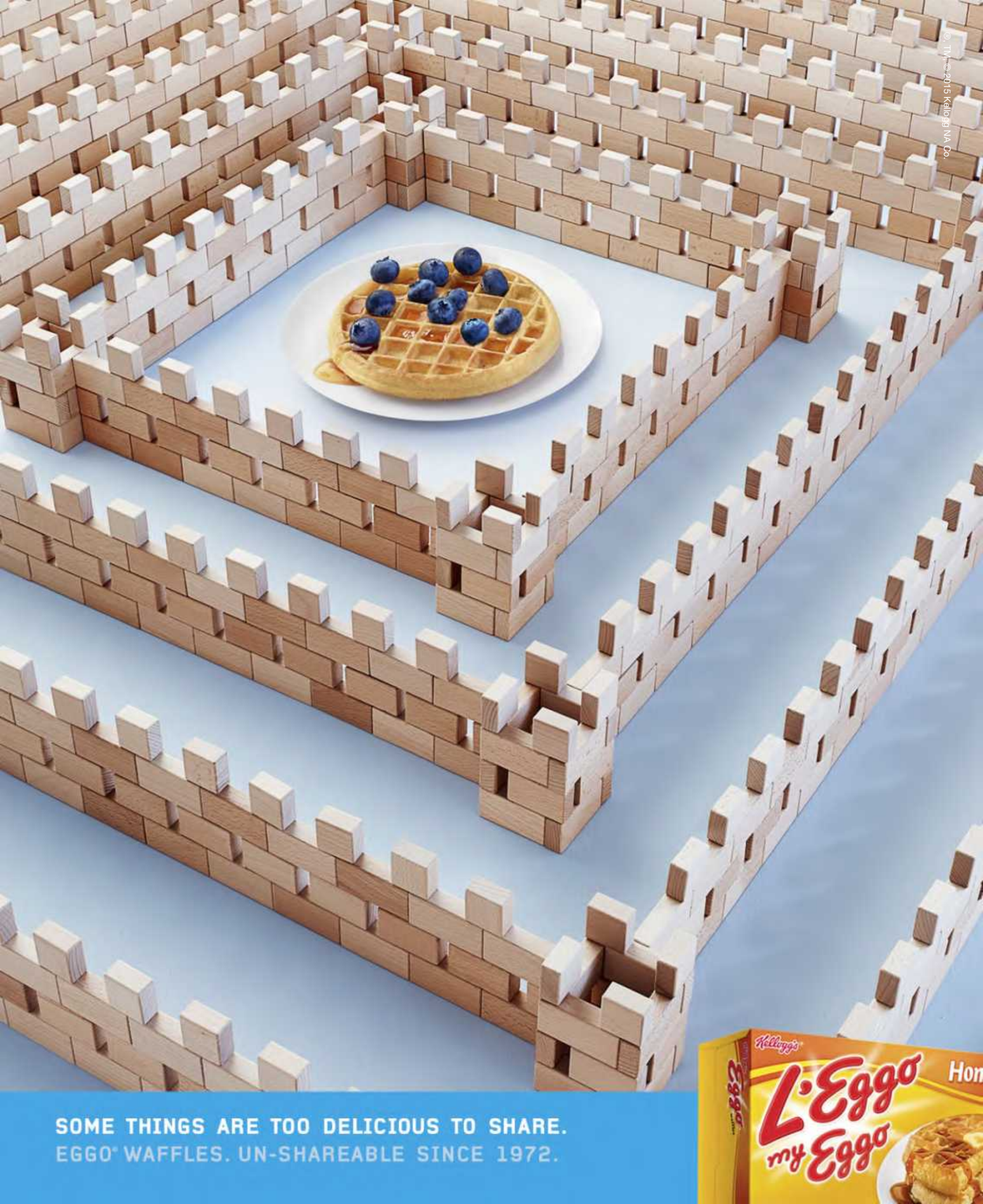
Add 4 ounces crumbled **goat cheese,** 1 cup finely chopped **kale,** 2 tablespoons chopped **mixed herbs** (parsley, basil and dill), 1 teaspoon grated **lemon zest** and ¼ teaspoon **cayenne pepper** to the batter. Top the waffles with **arugula salad.**

CHILI CORNBREAD

Replace 1 cup of the flour with **cornmeal.** Add 1 cup each thawed **frozen fire-roasted corn** and shredded **pepper jack cheese,** ¼ cup chopped **cilantro** and 1 minced seeded **jalapeño** to the batter. Top the waffles with **honey** and **hot sauce.**

SALAMI-PROVOLONE

Add ½ cup each shredded **provolone** and grated **parmesan,** 2 ounces finely chopped **salami** and 1 teaspoon **pepper** to the batter. Top the waffles with **ricotta** and **olive oil.**



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50 Caramel Sauce TREATS

We dreamed up dozens of new ways to use a jar of caramel sauce.

PHOTOGRAPHS BY **RYAN DAUSCH**

No. 29
CARAMEL ICE CREAM DOUGHNUT-WICHES





No. 48
CARAMEL HOT COCOA

FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN.


No. 17
CARAMEL
MONKEY
BREAD



No. 41

CARAMEL BREAD PUDDING



No. 10
STOUT CARAMEL SAUCE

No. 20
CARAMEL POPCORN BALLS

No. 14
CARAMEL-PUMPKIN MUFFINS



IF YOU'D STOP

gazing AT THE *butter,*

WE'D TELL YOU IT'S MADE
FROM THE MILK OF *grass-fed* COWS.

YOU'RE STILL GAZING AT THE BUTTER, AREN'T YOU? HELLO?

Delicious. BECAUSE NATURE SAID SO.



food network magazine



50 CARAMEL SAUCE *Treats*

PHOTOGRAPHS BY **RYAN DAUSCH**

You can use any jarred caramel sauce for these recipes, but avoid bottled syrups, dips and dulce de leche—they have a different consistency.

1. CARAMEL-CHOCOLATE CHIP PANCAKES Whisk 1 cup milk with 1 egg, 4 tablespoons melted butter and ¼ cup caramel sauce. Whisk in 1½ cups flour, 1½ teaspoons baking powder and ½ teaspoon each baking soda and salt; stir in ¼ cup mini chocolate chips. Cook ¼ cupfuls in a hot buttered skillet. Drizzle with more caramel.

2. CARAMEL BACON Put 12 bacon slices on a rack set on a rimmed baking sheet. Brush with 3 tablespoons caramel sauce. Bake at 400˚, 10 minutes. Flip and brush with 3 more tablespoons caramel. Bake until crisp, 12 to 15 more minutes.



No. 3

3. CARAMEL DUTCH BABY Preheat a 10-inch ovenproof skillet in a 400˚ oven, 10 minutes. Pulse 2 eggs, ½ cup each flour and milk, 3 tablespoons caramel sauce, 1 tablespoon melted butter, 1 teaspoon vanilla and ½ teaspoon salt in a blender until smooth. Coat the hot skillet with 2 tablespoons butter, then pour in the batter. Bake until puffed, 20 minutes. Drizzle with more caramel.

4. CARAMEL GRANOLA Toss 3 cups rolled oats with 1 cup each slivered almonds and sweetened shredded coconut and 1 teaspoon salt on a rimmed baking sheet. Warm ½ cup caramel sauce in a saucepan with ¼ cup vegetable oil, whisking. Pour over the oat mixture and stir to combine. Bake at 250˚, stirring every 15 minutes, until golden, 1 hour. Let cool.

5. CARAMEL TOAST Toast thick bread slices and butter generously. Sprinkle with a pinch of salt, then spread with 2 teaspoons each caramel sauce and sweetened condensed milk.

6. CRANBERRY-CARAMEL CREAM CHEESE Pulse 8 ounces softened cream cheese, ¼ cup each caramel sauce, dried cranberries and chopped walnuts, and ½ teaspoon cinnamon in a food processor.

7. CARAMEL APPLE HANDPIES Cook 3 peeled, sliced Golden Delicious apples with ¼ cup caramel sauce, 2 tablespoons butter and ¼ teaspoon cinnamon in a skillet over medium-low heat until softened, about 15 minutes. Let cool. Cut 2 rounds prepared pie dough into 8 wedges each; top 8 wedges with the apples, then cover each with another dough wedge. Crimp the edges; brush with a beaten egg, then sprinkle with cinnamon sugar. Bake at 400˚ until golden, 15 minutes.

8. SPICY PUMPKIN CARAMEL SAUCE Heat 1 cup caramel sauce, ½ cup each pure pumpkin puree and water, 2 dried ancho chiles and a pinch of cayenne in a saucepan over medium heat, stirring, until thickened, 15 to 20 minutes. Let cool; discard the chiles.

9. COFFEE CARAMEL SAUCE Heat 1 cup each caramel sauce and strong brewed coffee with 1 cinnamon stick in a saucepan over medium heat, stirring, until thickened, 15 to 20 minutes. Stir in 2 teaspoons vanilla. Let cool; discard the cinnamon stick.



No. 10

10. STOUT CARAMEL SAUCE Pour a 12-ounce bottle of stout into a saucepan; cook over medium heat until reduced by half, 15 minutes. Add 1 cup caramel sauce and 2 wide strips orange zest. Cook, stirring occasionally, until thickened, 15 to 20 minutes. Stir in 2 tablespoons orange juice. Let cool.

11. CHERRY CARAMEL SAUCE Cook 1 cup frozen cherries with 1 tablespoon cherry brandy over medium heat until softened, 10 minutes. Stir in ½ cup caramel sauce. Let cool.

12. GINGER-CARAMEL PEAR UPSIDE-DOWN CAKE Melt ½ cup caramel sauce with 2 tablespoons butter. Pour into a buttered 9-inch-round cake pan; tilt to coat the bottom. Cover with 2 peeled, sliced pears. Whisk 1¾ cups flour, 2 tablespoons chopped candied ginger, 1 teaspoon each baking powder and ground ginger and ½ teaspoon each baking soda and salt. Separately, beat 1 stick softened butter with 1 cup sugar; beat in 2 eggs, one at a time. Add the flour mixture in 3 batches, alternating with 1 cup buttermilk, until smooth. Pour over the pears. Bake at 350˚, 1 hour. Let cool 5 minutes; invert onto a plate.

13. CARAMEL-PECAN STICKY BUNS Oil an 8-inch-square baking dish; spread ½ cup caramel sauce in the dish, then sprinkle with ½ cup crushed pecans. Slice two 8-ounce tubes crescent-roll dough into 8 rounds each; place cut-side down in the dish. Dot with butter and sprinkle with cinnamon. Bake at 350˚ until golden, 30 to 35 minutes. Invert onto a platter while still warm.

14. CARAMEL-PUMPKIN MUFFINS Whisk 2 cups flour, ½ cup each sugar and chopped toasted pecans, 1 teaspoon baking powder, ½ teaspoon salt and ¼ teaspoon baking soda. Separately, whisk 2 eggs, ½ cup each caramel sauce, pure pumpkin puree and sour cream, 1 stick melted butter and ¼ cup light brown sugar, then stir into the dry ingredients. Divide among 12 lined muffin cups. Bake at 350˚, 30 minutes. Brush with more caramel while still warm.



No. 14

FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN.

15. CARAMEL APPLE DIP Simmer 2 cups caramel sauce and ¼ cup heavy cream in a saucepan over medium heat, stirring, until thickened, about 5 minutes. Stir in 2 tablespoons apple brandy and ½ teaspoon vanilla. Serve with apple slices for dipping.

16. CARAMEL-CHOCOLATE HAZELNUT DIP Warm 1 cup each caramel sauce and chocolate hazelnut spread in a saucepan, stirring. Serve with pretzels for dipping.

17. CARAMEL MONKEY BREAD Quarter the biscuits from four 7½-ounce tubes biscuit dough; toss with ¾ cup sugar and 1 teaspoon cinnamon. Put half in a buttered Bundt pan. Top with ⅓ cup caramel sauce, the remaining dough, then an additional ½ cup caramel. Bake at 350˚ until cooked through, 35 to 40 minutes. Invert onto a platter while still warm.

18. CARAMEL CEREAL TREATS Bring ½ cup caramel sauce and 2 tablespoons butter to a boil in a large saucepan; cook 1 minute. Remove from the heat; whisk in ½ teaspoon each baking powder, salt and vanilla. Stir in 4 cups crispy rice cereal and ½ cup salted roasted peanuts. Transfer to a parchment-lined rimmed baking sheet and press into an even layer. Bake at 250˚ until dry, 1 hour. Cut into squares.

19. CARAMEL BROWNIE BITES Melt ¾ cup chocolate chips with 4 tablespoons butter. Whisk with 2 eggs, ½ cup caramel sauce and ¼ cup sugar, then whisk in ¾ cup flour. Divide among 30 lined mini-muffin cups. Bake at 350˚ until set, 12 to 15 minutes. Poke the brownies a few times with a skewer, then brush with more caramel while still warm.

20. CARAMEL POPCORN BALLS Heat ¾ cup caramel sauce until just starting to boil. Pour over 8 cups popcorn. Let cool slightly. Stir in ½ cup mini marshmallows and 2 tablespoons confectioners' sugar. Form into 8 balls with oiled hands.

21. CARAMEL MUSTARD Stir together ¼ cup each caramel sauce, whole-grain mustard and yellow mustard. Serve with pretzels.

22. CARAMEL CORNBREAD Whisk 1 cup each flour and yellow cornmeal, ¼ cup sugar, 1½ teaspoons baking powder and 1 teaspoon salt. Whisk in 1 cup milk, ½ cup caramel sauce, 4 tablespoons melted butter and 1 egg until combined. Pour into an oiled and floured 9-inch cast-iron skillet. Bake at 400˚ until a toothpick comes out clean, 25 to 30 minutes. Brush with more caramel while still warm.

23. CHOCOLATE-CARAMEL BANANAS Warm ½ cup each caramel sauce and chocolate hazelnut spread in a saucepan, stirring. Insert a wooden skewer into 4 peeled bananas. Dip in the caramel mixture to coat; transfer to a baking sheet and freeze until slightly firm, 10 minutes. Dip in 4 ounces melted semisweet chocolate to coat; sprinkle with chopped nuts or sprinkles. Freeze until set, about 15 more minutes.



24. CARAMEL POACHED PEARS Peel, halve and core 2 pears. Combine in a saucepan with 1 cup each caramel sauce and water and 1 wide strip lemon zest. Bring to a boil, then reduce the heat and simmer, flipping the pears halfway through, until tender, 25 minutes. Stir in the juice of ½ lemon.

25. CARAMEL APPLESAUCE Simmer 6 peeled, chopped Golden Delicious apples with ½ cup each caramel sauce and apple cider, 2 tablespoons butter and ¼ teaspoon cinnamon, partially covered, until softened, about 25 minutes. Let cool, then puree.

26. CARAMEL-APRICOT BAKED BRIE Slice off the top rind of one small brie wheel; place in a large ramekin or small baking dish. Combine ¼ cup each caramel sauce and chopped dried apricots and ⅛ teaspoon allspice; pour over the brie. Bake at 450° until bubbling and the cheese is softened, about 15 minutes. Serve with sliced bread.

27. CARAMEL RUM-RAISIN TRIFLE Bring 1 cup each caramel sauce, raisins and water to a boil in a saucepan. Cook 1 minute, then remove from the heat and stir in ⅓ cup dark rum. Spread 1 pound cubed brioche in a trifle dish or bowl; top with the caramel mixture. Cover with 2 cups thawed frozen cherries and 1 cubed pineapple. Refrigerate at least 4 hours or overnight. Top with 2½ cups each prepared vanilla pudding and whipped cream.

28. CARAMEL OATMEAL-RAISIN COOKIES Beat 1 stick softened butter with ⅓ cup each caramel sauce, granulated sugar and brown sugar with a mixer on medium-high speed until fluffy, 2 minutes. Beat in 2 eggs, then 3 cups rolled oats, 1½ cups flour and ¾ teaspoon each baking soda, pumpkin pie spice and salt until combined. Stir in 1 cup golden raisins. Arrange scoops 2 inches apart on parchment-lined baking sheets; bake at 350° until golden, about 15 minutes.



No. 29

29. CARAMEL ICE CREAM DOUGHNUT-WICHES Bring 1 cup caramel sauce and 1 split, scraped vanilla bean (seeds and pod) to a simmer in a saucepan. Sandwich small scoops of vanilla ice cream and a drizzle of the caramel sauce between split doughnut holes.

30. COFFEE-AND-DOUGHNUT CARAMEL ICE CREAM Stir 1 cup roughly chopped doughnuts and ½ cup each caramel sauce and chopped chocolate-covered espresso beans into 1 pint softened coffee ice cream. Freeze until firm.

31. CARAMEL-CHOCOLATE TRUFFLES Heat ⅓ cup each caramel sauce and heavy cream in a saucepan over low heat, stirring, until smooth. Pour over 8 ounces finely chopped bittersweet chocolate; let sit until melted, 10 minutes. Whisk in 1 teaspoon vanilla. Let cool, then beat with a mixer until thickened. Refrigerate 2 hours. Scoop into small balls; roll in cocoa powder.

32. CARAMEL BRITTLE Line a rimmed baking sheet with a silicone mat; cover with a single layer of saltines. Bring 1 cup caramel sauce to a boil in a saucepan; cook, stirring occasionally, 4 minutes. Drizzle over the saltines, then bake at 400° until bubbling, about 7 minutes. Sprinkle with 1 cup chocolate chips; let sit 5 minutes, then spread the chocolate in an even layer. Sprinkle with ½ cup sliced almonds. Let set, then break apart.

33. CARAMEL SPICED NUTS Combine 1 cup nuts (any kind), 2 tablespoons caramel sauce and ½ teaspoon each chili powder, salt and pepper. Transfer to an oiled baking sheet; bake at 325°, stirring often, until golden, about 20 minutes. Let cool, then break apart.

34. CARAMEL NUT CLUSTERS Combine 1 cup mixed nuts, 2 tablespoons caramel sauce and a pinch of salt. Drop heaping tablespoonfuls onto an oiled baking sheet; bake at 325° until golden, 20 minutes. Let cool. Drizzle with melted chocolate; let set.

35. BOURBON-CARAMEL ZABAGLIONE Whisk 3 egg yolks, ½ cup caramel sauce and 2 tablespoons each bourbon and water in a heatproof bowl set over a pan of simmering water until light and foamy, 10 minutes. Serve with biscotti.

36. CARAMEL FUNNEL CAKES Heat 2 inches vegetable oil to 360° in a pot. Whisk 2 eggs with 1½ cups milk and ½ cup caramel sauce. Whisk in 2¾ cups flour, 2 teaspoons baking powder and ¼ teaspoon each nutmeg and salt. Pour into a squeeze bottle or funnel (covering the open end); drizzle into the hot oil to make a lacy round cake. Fry until golden, 1 to 2 minutes per side. Drain on paper towels; repeat with the remaining batter. Dust with confectioners' sugar and drizzle with caramel.



No. 36



No. 37

37. PUMPKIN-CARAMEL CHEESECAKE PUDDING Beat 8 ounces softened cream cheese, ½ cup each caramel sauce and pure pumpkin puree and ½ teaspoon pumpkin pie spice until smooth. Whip ½ cup heavy cream until soft peaks form; fold into the pumpkin mixture. Mix ½ cup crushed gingersnaps with 2 tablespoons melted butter; press into the bottom of 4 small glasses. Top with the pumpkin mixture. Cover and refrigerate 1 hour. Top with more caramel and crushed gingersnaps.

38. CARAMEL RICE PUDDING Combine 4 cups milk, ¾ cup caramel sauce, ⅔ cup jasmine rice, 1 cinnamon stick, 1 teaspoon vanilla, ¼ teaspoon salt and a pinch of nutmeg in a saucepan over medium heat. Cook, stirring occasionally, until the rice is tender and the liquid is mostly absorbed, about 20 minutes. Discard the cinnamon stick. Divide among 4 small glasses; cover and refrigerate 1 hour.

39. CARAMEL FLAN Put ½ cup caramel sauce in an 8-inch-round cake pan; bake at 350° until it starts bubbling, about 5 minutes. Let cool. Beat 4 eggs, one 14-ounce can evaporated milk, one 12-ounce can condensed milk and 2 tablespoons vanilla until smooth. Pour into the pan, then place in a 9-by-13-inch baking dish and fill the dish halfway with hot water. Bake until the edges are set but the center still jiggles, 40 minutes. Let cool; run a knife around the edges and invert onto a plate.

40. CHOCOLATE-CARAMEL PUDDING Whisk ½ cup sugar with ¼ cup each unsweetened cocoa powder and cornstarch in a saucepan, then whisk in 2 cups whole milk. Bring to a boil; cook, stirring constantly, 2 minutes. Remove from the heat; stir in ½ cup each caramel sauce and chocolate chips. Let cool. Divide among 6 small glasses; cover and refrigerate 1 hour.



41. CARAMEL BREAD PUDDING Whisk 6 eggs with 2 cups heavy cream, ¾ cup each caramel sauce, raisins and pecans, and 1 teaspoon each cinnamon and vanilla in a large bowl. Stir in 1 loaf cubed challah. Transfer to a buttered 9-by-13-inch baking dish; let soak 30 minutes. Cover with foil; bake at 375°, 30 minutes. Uncover and bake until golden, 15 minutes. Drizzle with more caramel; let cool slightly.

42. BANANA-CARAMEL PUDDING CUP Toss 1 sliced banana with ¼ cup caramel sauce. Spread ¼ cup prepared vanilla pudding in a small glass. Top with half of the bananas, then sprinkle with crushed vanilla wafers. Repeat the layers with more pudding, the remaining bananas and more crushed vanilla wafers.

43. CARAMEL BANANAS FOSTER Melt 2 tablespoons butter in a skillet over medium heat. Add 2 thickly sliced bananas and ½ cup caramel sauce; cook, stirring, until warmed through, 2 to 3 minutes. Stir in ¼ cup dark rum. Increase the heat to high and cook, tossing, 1 to 2 minutes. Serve over ice cream.

44. CARAMEL-BANANA CHIA SMOOTHIES Blend 2 chopped frozen bananas with 1½ cups ice, 1 cup vanilla yogurt, ½ cup caramel sauce and 1 tablespoon chia seeds.

45. CARAMEL EGG CREAM Stir 2 tablespoons caramel sauce into ¾ cup cold milk; top with cold seltzer and stir well. Serve immediately.

46. CARAMEL APPLE PUNCH Stir ½ cup caramel sauce into 3 cups room-temperature apple cider in a pitcher until dissolved. Add 1 sliced apple, 1 sliced plum and 1 cup halved red grapes. Refrigerate at least 2 hours. Stir in 2 cups chilled sparkling white grape juice.

47. CARAMEL CHAI LATTES Simmer 3 cups milk with ⅓ cup caramel sauce, 1 cinnamon stick, 5 cloves, 5 cardamom pods, 1 teaspoon each allspice berries and coriander seeds and ½ teaspoon fennel seeds, 10 minutes. Remove from the heat; add 5 black tea bags and steep 8 minutes. Strain; add more caramel to taste.

48. CARAMEL HOT COCOA Warm 4 cups milk with 6 tablespoons each cocoa powder and caramel in a saucepan over medium heat, whisking. Serve topped with marshmallows dipped in warm caramel sauce.

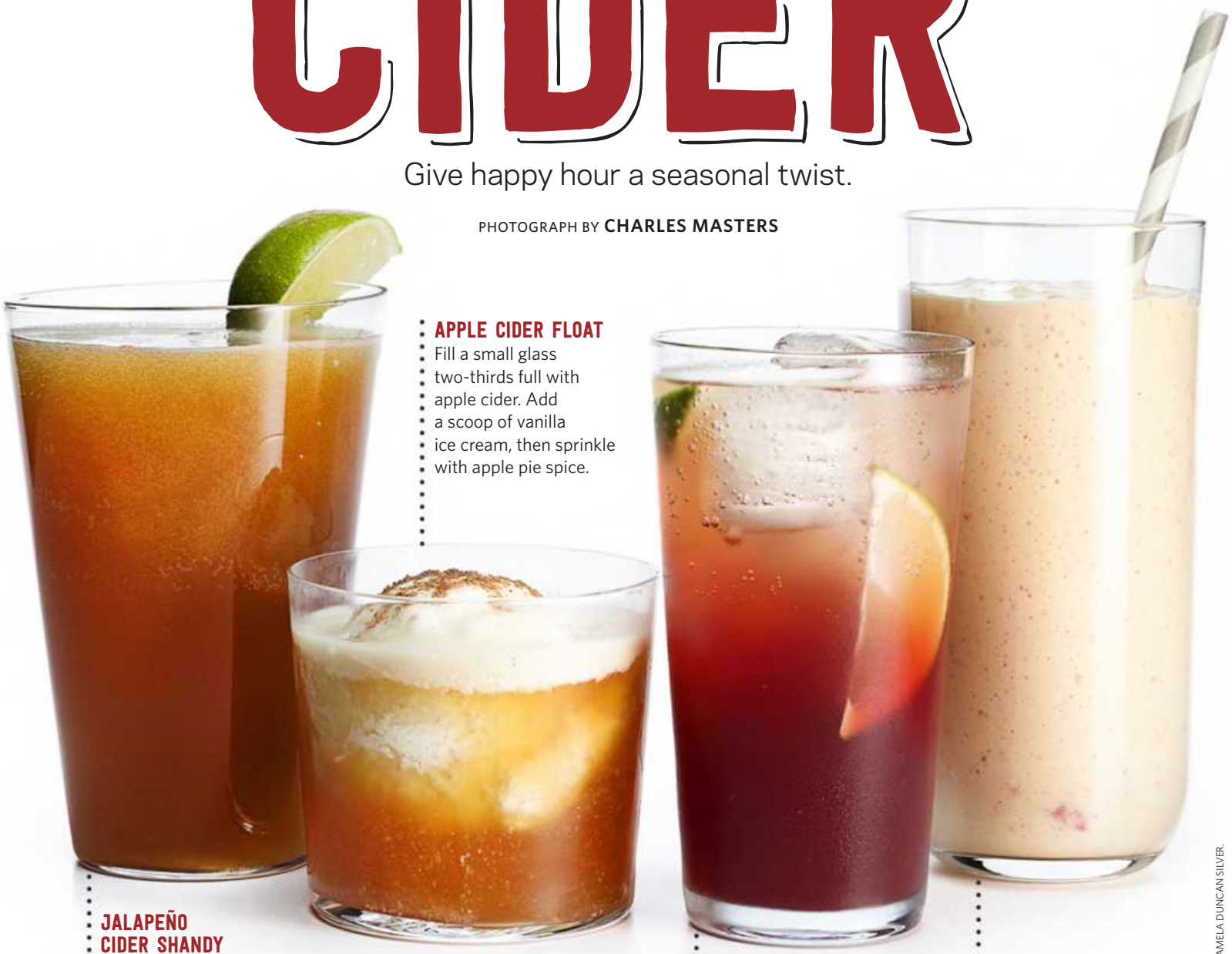
49. HOT BUTTERED CARAMEL RUM Bring 2 cups water, 1 cup dark rum, ½ cup caramel sauce, 1 tablespoon butter and 2 teaspoons vanilla to a simmer in a saucepan. Serve sprinkled with grated nutmeg.

50. CARAMEL WHITE RUSSIANS Combine ½ cup half-and-half, ¼ cup caramel sauce and 2 ounces each vodka and coffee liqueur in a shaker. Shake well. Serve over ice.

Mix Up Your CIDER

Give happy hour a seasonal twist.

PHOTOGRAPH BY **CHARLES MASTERS**



JALAPEÑO CIDER SHANDY

Combine ¾ cup cold lager and ¾ cup apple cider in a glass. Stir in 1 teaspoon jalapeño hot sauce; garnish with a lime wedge.

APPLE CIDER FLOAT

Fill a small glass two-thirds full with apple cider. Add a scoop of vanilla ice cream, then sprinkle with apple pie spice.

CIDER-POMEGRANATE SPARKLER

Combine 3 cups apple cider, 1 cup pomegranate juice and the juice of 2 limes. Pour into ice-filled glasses and top with seltzer. Garnish with lime wedges.

CIDER SMOOTHIE

Blend ¾ cup each apple cider and unsweetened coconut milk, 1 sliced banana and 1 cup each frozen strawberries, frozen mango and ice until smooth.

FOOD STYLING: JAMIE KIMM; PROP STYLING: PAMELA DUNCAN SILVER.

Apple cider is unfiltered (unlike most apple juice), so it appears cloudy.

RASPBERRY CIDER

Freeze apple cider in an ice cube tray. Simmer 4 more cups cider and 2 cups raspberries in a saucepan until the raspberries break down, 7 minutes; strain and chill. Serve over the cider ice cubes; garnish with raspberries.

CIDER HOT CHOCOLATE

Simmer 2 cups apple cider with 1 teaspoon vanilla, ½ teaspoon cinnamon and ¼ teaspoon each ground cardamom, cloves and nutmeg, 5 minutes. Whisk in ¾ cup heavy cream, then 2 ounces chopped white chocolate until melted. Pour into mugs; sprinkle with nutmeg and cinnamon.



CIDER GINGER BEER

Combine 2 cups apple cider, ¼ cup each finely grated ginger and light brown sugar, the zest of 1 lemon (in wide strips) and a pinch of allspice in a saucepan. Simmer 5 minutes; let cool, then strain. Pour into ice-filled glasses; top with seltzer and garnish with lemon zest and mint.

CIDER FRUIT PUNCH

Combine 2 cups apple cider and 1 cup each pineapple juice, orange juice and cherry juice. Garnish with fruit.

Make It Ahead PUMPKIN ROULADE



Ina Garten rolls out an amazing dessert, made with everyone's favorite fall flavors.

PHOTOGRAPH BY **JOHNNY MILLER**

When I'm thinking about a new recipe, I usually start with the idea of something very familiar and try to make it better. The best example of this is in my first book, *The Barefoot Contessa Cookbook.* I thought about the French onion dip people used to make in the '60s from a package of onion soup mix and sour cream: Wouldn't it be better with real onions, slowly caramelized in butter over low heat? Turns out, it is!

This make-ahead cake is also based on an old favorite: a jelly roll my mother used to bake. It was simple but delicious—a moist vanilla sponge cake filled with raspberry jam. I love the flavors of autumn, so I worked on a new kind of jelly roll that would be perfect for fall. I made a cake with pumpkin puree and spiced it with cinnamon, nutmeg and ginger. Then, in place of jelly, I filled it with a mixture of whipped cream, mascarpone and crystallized ginger. The combination of the spicy ginger, sweetened cream and pumpkin cake is absolutely delicious! And the best part is that it can be made a few days ahead: Just cover and refrigerate. It's a showstopper dessert, and you can be cool and relaxed when you serve it.

XXX Ina



Make-Ahead Plan
Bake, fill and roll the cake, wrap in plastic wrap and refrigerate for up to 3 days. Dust with confectioners' sugar just before serving.

FOOD STYLING: CYD RAFTUS MCDOWELL; PROP STYLING: BARB FRITZ.



PUMPKIN ROULADE WITH GINGER BUTTERCREAM

ACTIVE: 35 min | TOTAL: 45 min (plus cooling) | SERVES: 8

FOR THE CAKE

- ¾ cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ½ teaspoon kosher salt
- 3 extra-large eggs, at room temperature
- 1 cup granulated sugar
- ¾ cup canned pumpkin (not pie filling)
- ¼ cup confectioners' sugar, plus extra for dusting

FOR THE FILLING

- 12 ounces Italian mascarpone cheese
- 1¼ cups sifted confectioners' sugar
- 2 tablespoons heavy cream
- ¼ cup minced (dry) crystallized ginger (not in syrup)
- Pinch of kosher salt

1. Preheat the oven to 375°. Grease a 13-by-18-by-1-inch sheet pan. Line the pan with parchment paper and grease and flour the paper.
2. In a small bowl, sift together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg and salt and stir to combine. Place the eggs and granulated sugar in the bowl of an electric mixer fitted with the paddle attachment and beat on medium-high speed for 3 minutes, until light yellow and thickened. With the mixer on low, add the pumpkin and slowly add the flour mixture, mixing just until incorporated. Finish mixing the batter by hand with a rubber spatula. Pour into the prepared pan and spread evenly. Bake the cake for 10 to 12 minutes, until the top springs back when gently touched.
3. While the cake is baking, lay out a clean, thin cotton dish towel on a flat surface and sift the entire ¼ cup of confectioners' sugar evenly over it. (This will prevent the cake from sticking to the towel.) As soon as you remove the cake from the oven, loosen it around the edges and invert it squarely onto the prepared towel. Peel away the parchment paper. With a light touch, roll the warm cake and the towel together (don't press!) starting at the short end of the cake. Allow to cool *completely* on a wire rack.
4. Meanwhile, make the filling. In the bowl of an electric mixer fitted with the paddle attachment, beat the mascarpone, confectioners' sugar and cream together for about a minute, until light and fluffy. Stir in the crystallized ginger and salt.
5. To assemble, carefully unroll the cake onto a board with the towel underneath. Spread the cake evenly with the filling. Reroll the cake in a spiral using the towel as a guide. Remove the towel and trim the ends to make a neat edge. Dust with confectioners' sugar and serve sliced.

RECIPE FROM *BAREFOOT CONTESSA BACK TO BASICS: FABULOUS FLAVOR FROM SIMPLE INGREDIENTS*. COPYRIGHT © 2008 BY INA GARTEN. PUBLISHED BY CLARKSON POTTER, AN IMPRINT OF RANDOM HOUSE, LLC.

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Weeknight Cooking

Try some **easy family meals** from our test kitchen.

PHOTOGRAPHS BY **RYAN DAUSCH**



Make a quick seafood pasta in just 25 minutes. See page 78.

FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN.



SLOW-COOKER PORK AND HOMINY STEW

ACTIVE: 20 min | TOTAL: 7 hr 20 min | SERVES: 4

- 1½ pounds boneless pork shoulder, cut into 1-inch pieces
- 2 15-ounce cans hominy, drained and rinsed
- 2 cups low-sodium chicken broth
- 1 16-ounce jar salsa verde
- 2 poblano chile peppers, seeded and chopped
- ½ bunch fresh cilantro, roughly chopped, plus more for topping
- Kosher salt
- 10 6-inch corn tortillas
- ¼ cup sour cream
- 1 romaine lettuce heart, shredded
- 1 avocado, diced

1. Toss the pork and hominy with the chicken broth, salsa verde, poblanos, cilantro and ½ teaspoon salt in a 6-quart slow cooker. Tear 2 of the tortillas into small pieces; add to the slow cooker and toss. Cover and cook on low, 7 hours.
2. Warm the remaining 8 tortillas as the label directs. Top each serving of stew with sour cream, lettuce, avocado and more cilantro. Serve with the warm tortillas.

Per serving: Calories 684; Fat 23 g (Saturated 7 g); Cholesterol 112 mg; Sodium 1,898 mg; Carbohydrate 73 g; Fiber 16 g; Protein 41 g

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STEAK MARSALA WITH CAULIFLOWER MASH

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 1 head cauliflower, cut into florets
- 2 sprigs rosemary (leaves from 1 sprig chopped)
- Kosher salt
- 1½ cups shredded Italian cheese blend (about 5 ounces)
- 4 tablespoons unsalted butter
- 2 tablespoons chopped fresh chives
- Freshly ground pepper
- 4 beef eye-round steaks (½ inch thick; about 5 ounces each)
- 1 large shallot, chopped
- 2 cloves garlic, chopped
- 8 ounces sliced white mushrooms (about 4 cups)
- ½ cup sweet Marsala wine or white wine
- ½ cup low-sodium chicken broth

1. Combine 2 cups water, the cauliflower, whole rosemary sprig and ½ teaspoon salt in a pot and bring to a boil. Cover, reduce the heat to low and cook until the cauliflower is very tender, about 10 minutes. Drain and transfer to a food processor, discarding the rosemary. Add the cheese and 1 tablespoon butter and puree. Transfer to a bowl and fold in the chives; season with salt and pepper. Cover to keep warm.
2. Season the steaks on both sides with salt and pepper. Melt 1 tablespoon butter in a large skillet over high heat until foamy and starting to brown, about 1 minute. Add the steaks and cook until browned, about 1½ minutes per side. Transfer to a plate.
3. Add 1 tablespoon butter to the skillet. Reduce the heat to medium high and add the shallot, garlic and chopped rosemary. Cook, stirring, 30 seconds. Add the mushrooms and cook until tender, about 3 minutes. Add the wine; cook until reduced by half, about 2 minutes. Add the chicken broth; cook until thickened, about 4 minutes. Add the steaks and any accumulated juices and the remaining 1 tablespoon butter to the skillet. Cook, turning the steaks to coat, 1 minute. Serve with the cauliflower puree.

Per serving: Calories 461; Fat 23 g (Saturated 13 g); Cholesterol 140 mg; Sodium 516 mg; Carbohydrate 14 g; Fiber 3 g; Protein 46 g


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PUMPKIN POLENTA WITH VEGETABLES

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

- 1 pound Brussels sprouts, trimmed and quartered (about 4 cups)
- 1 pound cubed peeled butternut squash (about 3 cups)
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- Kosher salt and freshly ground pepper
- 2 cups milk
- 1 cup quick-cooking polenta
- 1 15-ounce can pure pumpkin puree
- ¾ cup grated parmesan cheese (about 2 ounces), plus shaved parmesan, for topping
- 2 tablespoons unsalted butter
- 2 tablespoons chopped fresh sage

1. Preheat the oven to 400°. Toss the Brussels sprouts and butternut squash with the olive oil on a rimmed baking sheet; season with salt and pepper. Spread in an even layer. Bake until tender and browned, about 30 minutes.

2. Meanwhile, bring 4 cups water, the milk and ½ teaspoon salt to a simmer in a large saucepan over medium-high heat. Whisk in the polenta. Bring to a boil, then reduce the heat to low. Cook, stirring often, until creamy, about 6 minutes. Whisk in the pumpkin. Cook, whisking, until warmed through, about 4 minutes.

3. Remove from the heat and stir in the grated parmesan, butter and sage; season with salt. Top each serving with the roasted vegetables and shaved parmesan; drizzle with olive oil.

Per serving: Calories 514; Fat 21 g (Saturated 9 g); Cholesterol 40 mg; Sodium 467 mg; Carbohydrate 70 g; Fiber 14 g; Protein 16 g



ROASTED TROUT WITH ARUGULA SALAD

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

- 1½ tablespoons extra-virgin olive oil, plus more for brushing
- 4 whole cleaned, deboned trout (about 10 ounces each), heads, tails and fins removed
- Grated zest and juice of 1 lemon
- Kosher salt and freshly ground pepper
- 4 cups baby arugula (about 3 ounces)
- 4 radishes, thinly sliced
- 1 large celery stalk, thinly sliced
- 1 14-ounce can hearts of palm, drained and sliced
- ½ cup fresh parsley
- ¼ cup jarred Peppadew peppers, roughly chopped, plus 2 to 3 teaspoons brine from the jar
- 2 tablespoons chopped fresh chives
- ½ cup fat-free croutons

Order whole trout from a fish counter and ask for it to be cleaned and trimmed.

1. Position racks in the upper and lower thirds of the oven; preheat to 450°. Brush 2 rimmed baking sheets with olive oil. Pat the fish dry with paper towels and transfer to the baking sheets; open so the fish is skin-side down. Drizzle half of the lemon juice over the fish and season with salt and pepper. Roast, switching the pans halfway through, until the fish is cooked through and flakes easily with a fork, about 10 minutes.

2. Meanwhile, combine the arugula, radishes, celery, hearts of palm, parsley and Peppadews in a large bowl. Add the olive oil, lemon zest, the remaining lemon juice and the Peppadew brine; season with salt and pepper and toss to coat. Top each fish with the salad, chives and croutons.

Per serving: Calories 450; Fat 26 g (Saturated 4 g); Cholesterol 115 mg; Sodium 628 mg; Carbohydrate 8 g; Fiber 3 g; Protein 44 g



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BAKED EGGS WITH CURRIED SPINACH

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- 1 tablespoon unsalted butter
- 2 large tomatoes (about 1 pound), chopped
- ½ cup dried red lentils, picked over and rinsed
- 1 15-ounce jar prepared curry sauce (such as tikka masala)
- Kosher salt
- 10 ounces baby spinach (about 16 cups)
- 4 large eggs
- ¼ cup heavy cream
- 2 pieces naan bread

1. Preheat the oven to 350°. Melt the butter in a large ovenproof skillet over medium-high heat. Add the tomatoes and cook until softened, 2 to 3 minutes. Add the lentils, curry sauce, ½ cup water and ¼ teaspoon salt; stir well to coat. Bring to a simmer and cook, stirring occasionally, until the lentils are tender, about 8 minutes. Gradually add the spinach, stirring until wilted.
2. Reduce the heat to medium. Make 4 wells in the lentil mixture and crack an egg into each; spoon the heavy cream over the eggs. Continue cooking until the whites begin to set, 3 to 4 minutes.
3. Transfer the skillet to the oven and bake until the egg whites are just set but the yolks are still runny, about 10 minutes. (The eggs will continue cooking after you remove them from the oven.) Let rest, 5 minutes.
4. Meanwhile, wrap the naan in foil and warm in the oven, about 5 minutes. Cut into wedges and serve with the eggs.

Per serving: **Calories** 570; **Fat** 23 g (**Saturated** 9 g); **Cholesterol** 243 mg; **Sodium** 855 mg; **Carbohydrate** 71 g; **Fiber** 12 g; **Protein** 23 g



PORK SCHNITZEL WITH CHEESY POTATOES

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 4 small russet potatoes
- 1 sleeve saltine crackers (about 40)
- ½ teaspoon paprika
- Freshly ground pepper
- 1 tablespoon extra-virgin olive oil, plus more for frying
- 4 pork scallopini or cutlets (about 1½ pounds)
- Kosher salt
- 2 large eggs, lightly beaten
- 1½ cups frozen peas
- 1 5-ounce package garlic-and-herb cheese spread (such as Boursin)
- Lemon wedges, for serving

Teach kids how to make cutlets: Put ½-inch-thick slices pork tenderloin between pieces of plastic wrap and pound with a skillet.

1. Pierce the potatoes a few times with a fork. Microwave until tender, 12 to 15 minutes; let cool 5 minutes. Meanwhile, pulse the crackers in a food processor until finely ground. Transfer to a shallow dish and season with the paprika and a few grinds of pepper.
2. Heat ¾ inch olive oil in a large skillet over medium-high heat. Season the pork with salt and pepper. Dip each cutlet in the beaten eggs, letting the excess drip off, then dredge in the cracker crumbs. Working in batches, add the pork to the skillet and fry until golden and crisp, 3 to 4 minutes per side. Drain on a rack; season with salt.
3. Put the peas in a microwave-safe bowl with 2 tablespoons water. Cover with plastic wrap; microwave until warmed through, 2 minutes. Drain and toss with the olive oil; season with salt and pepper.
4. Split the potatoes lengthwise. Mash the flesh with a fork; divide the cheese among the potatoes and mash to melt the cheese slightly, then top with the peas. Serve with the pork and lemon wedges.

Per serving: **Calories** 794; **Fat** 39 g (**Saturated** 12 g); **Cholesterol** 249 mg; **Sodium** 732 mg; **Carbohydrate** 249 g; **Fiber** 5 g; **Protein** 48 g




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BUCATINI WITH CLAMS AND SCALLOPS

ACTIVE: 15 min | TOTAL: 25 min | SERVES: 4

Kosher salt
12 ounces bucatini or spaghetti
¼ cup extra-virgin olive oil, plus more for drizzling
4 cloves garlic, sliced
¼ to ½ teaspoon red pepper flakes
1 10-ounce can whole shelled baby clams, drained (juice reserved)
8 ounces bay scallops, thawed if frozen
1 teaspoon finely grated lemon zest, plus the juice of 1 lemon
½ cup chopped fresh parsley
¼ cup grated parmesan cheese, plus more for topping
Freshly ground pepper

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve ½ cup cooking water, then drain.
2. Meanwhile, heat the olive oil in a large skillet over medium heat. Add the garlic, red pepper flakes and ½ teaspoon salt; cook until the garlic is lightly golden, about 2 minutes. Add the clams, scallops and lemon zest. Cook, stirring, until the scallops are just cooked through, about 2 minutes.
3. Add the pasta, reserved clam juice, lemon juice, parsley and parmesan to the skillet; cook, tossing to coat, 1 minute, adding the reserved cooking water as needed to loosen. Season with salt and pepper. Drizzle each serving with olive oil and top with more parmesan.

Per serving: **Calories** 596; **Fat** 21 g (**Saturated** 4 g); **Cholesterol** 80 mg; **Sodium** 1,068 mg; **Carbohydrate** 72 g; **Fiber** 2 g; **Protein** 31 g



SWEET SOY-GLAZED CHICKEN

ACTIVE: 10 min | TOTAL: 30 min | SERVES: 4

½ cup sweet soy glaze (such as Kikkoman)
2 tablespoons rice vinegar
2 cloves garlic, grated
8 skin-on, bone-in chicken thighs (about 2½ pounds)
Kosher salt and freshly ground pepper
2 tablespoons vegetable oil
6 cups pre-cut vegetables, such as broccoli florets, red bell peppers and/or carrots (about 14 ounces)
Cooked white rice, for serving

1. Preheat the oven to 450°. Mix the soy glaze with the rice vinegar and garlic. Divide the sauce between 2 small bowls and add 2 tablespoons water to one bowl; set aside.
2. Season the chicken with salt and pepper. Heat the vegetable oil in a large ovenproof nonstick skillet over medium-high heat. Add the chicken skin-side down and cook until the skin is golden and crisp, about 6 minutes. Flip and cook until golden on the other side, about 4 more minutes. Pour the thinned soy glaze mixture over the chicken. Transfer to the oven and bake, 10 minutes.
3. Meanwhile, combine the vegetables, 2 tablespoons water and ½ teaspoon salt in a microwave-safe bowl; cover loosely with plastic wrap. Microwave until tender, about 4 minutes. Stir in 1 tablespoon of the remaining soy glaze mixture.
4. Remove the chicken from the oven; brush with the remaining soy glaze mixture. Return to the oven and bake until the chicken is cooked through, about 5 minutes. Serve with the vegetables and rice.

Per serving: **Calories** 650; **Fat** 41 g (**Saturated** 10 g); **Cholesterol** 190 mg; **Sodium** 1,860 mg; **Carbohydrate** 27 g; **Fiber** 3 g; **Protein** 43 g

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Sausage ~~CHICKEN~~ ALFREDO

READY IN: ~~1 HOUR~~ 15 minutes

1 pkg. Hillshire Farm® Smoked Sausage

~~3 chicken breast halves, cubed~~
~~2 tbsps. butter, divided~~
~~2 cloves garlic, minced, divided~~
~~2 tbsps. chopped flat-leaf parsley~~
~~1 1/2 tsps. Italian seasoning~~
~~1/2 onion, diced~~
~~1 1/2 tsps. salt~~
~~1/2 tsp. ground white pepper~~
8 oz. pasta, cooked, drained
2 cups heavy cream
2 tsp. Cajun seasoning
1/2 cup grated Parmesan

1. Prepare pasta according to package directions; drain and set aside.

Sauté sausage for 5 minutes.

2. ~~Cook chicken in butter, season with salt, white pepper and Italian seasoning in a large skillet over medium-high heat until chicken is no longer pink. Stir in onion and parsley; cook until onions are transparent.~~

3. Add ~~garlic cloves~~, cream and Cajun seasoning and boil. Reduce heat; simmer 3–4 mins. or until mixture begins to thicken. Stir in Parmesan. Add pasta and toss.

Great additions are peas, tomatoes or any of your favorite vegetables. Just stir them in and simmer.

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MONTE CRISTO CRÊPES

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

¼ cup seedless raspberry jam
¼ cup dijon mustard
2 tablespoons unsalted butter
4 12-inch prepared crêpes
8 thin slices Black Forest ham (about 5 ounces)
8 thin slices deli turkey (about 8 ounces)
8 thin slices muenster cheese (about 4 ounces)
1 5-ounce package mixed greens (about 8 cups)
1 small head frisée, torn into small pieces
1 tablespoon extra-virgin olive oil
Kosher salt and freshly ground pepper

1. Microwave the jam in a microwave-safe bowl until loosened, 20 to 30 seconds. Stir in the mustard; set aside.
2. Heat ½ tablespoon butter in a large nonstick skillet over medium heat. Add 1 crêpe; stack 2 slices each ham, turkey and cheese on one half of the crêpe. Cook until the crêpe just starts browning on the bottom and the cheese starts melting, 1 to 2 minutes. Fold the crêpe in half over the filling using a spatula, then fold in half again to form a wedge. Flip the wedge and cook until the bottom is browned, about 30 seconds. Transfer to a plate. Repeat to make 3 more crêpes. (Remove the skillet from the heat between batches if it gets too hot.)
3. Toss the greens and frisée with the olive oil and a pinch each of salt and pepper. Serve the crêpes with the raspberry mustard and salad.

Per serving: Calories 470; Fat 23 g (Saturated 10 g); Cholesterol 85 mg; Sodium 1,540 mg; Carbohydrate 40 g; Fiber 4 g; Protein 29 g



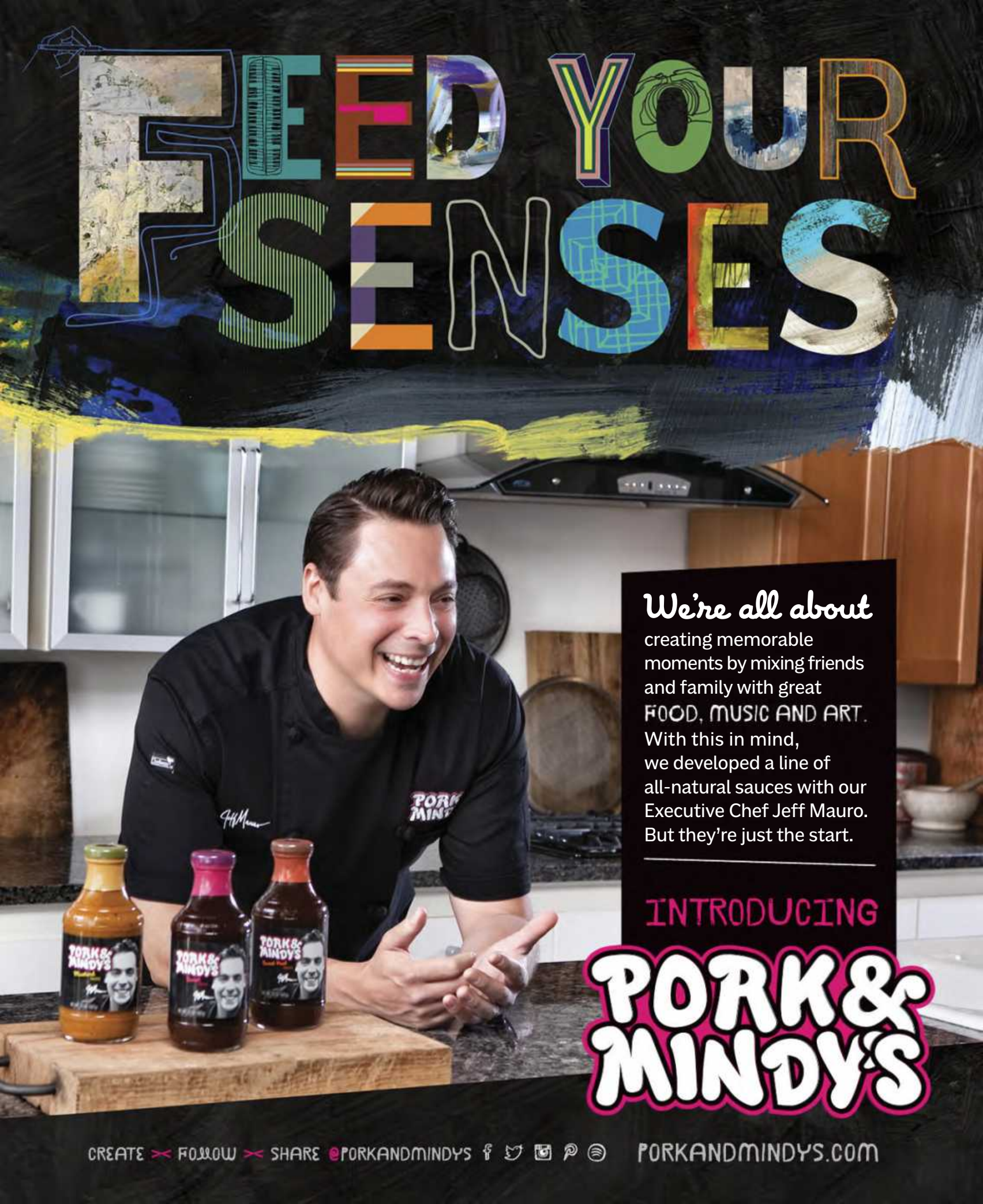
RIGATONI WITH CHICKEN AND BELL PEPPERS

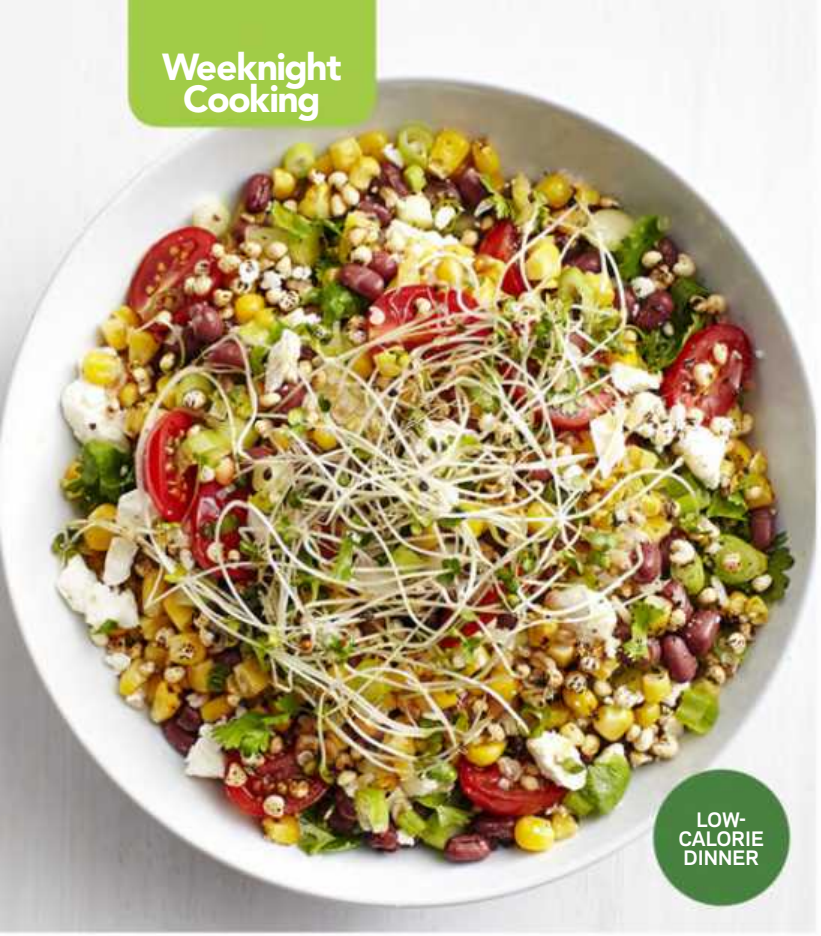
ACTIVE: 25 min | TOTAL: 30 min | SERVES: 4

Kosher salt
12 ounces rigatoni
2 tablespoons extra-virgin olive oil, plus more for drizzling
3 cloves garlic, chopped
1 onion, sliced
2 bell peppers (1 green, 1 orange), sliced
1 28-ounce can whole peeled San Marzano tomatoes, crushed by hand
4 cups shredded rotisserie chicken (skin removed)
½ cup chopped fresh basil, plus more for topping
2 jarred hot cherry peppers, stemmed and chopped

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve ½ cup cooking water, then drain.
2. Meanwhile, heat the olive oil in a large Dutch oven or pot over medium-high heat. Add the garlic and cook, stirring, until golden, about 30 seconds. Add the onion, bell peppers and ½ teaspoon salt. Cook, stirring, until softened, about 5 minutes. Add the tomatoes and cook until softened, about 7 minutes.
3. Add the chicken, basil, pasta and the reserved cooking water to the tomato sauce. Cook, stirring, until warmed through, about 4 minutes. Drizzle each serving with olive oil and top with basil and the cherry peppers.

Per serving: Calories 570; Fat 14 g (Saturated 3 g); Cholesterol 50 mg; Sodium 690 mg; Carbohydrate 77 g; Fiber 6 g; Protein 30 g


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CALIFORNIA GRAIN SALAD

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 1 cup unsweetened puffed millet or puffed rice cereal
- 1 cup frozen fire-roasted corn, thawed
- 1 13-ounce bag frozen mixed grains (or 1½ cups cooked brown rice)
- 1 14-ounce can adzuki beans, drained and rinsed
- 1 cup grape tomatoes, halved
- 3 scallions, thinly sliced
- ½ cup chopped fresh cilantro
- Juice of 2 limes
- 1 4-ounce container sprouts, bottoms trimmed
- ½ cup crumbled goat cheese (about 3 ounces)
- 2 tablespoons toasted sesame oil
- Kosher salt and freshly ground pepper

1. Toast the cereal in a large dry skillet over medium-high heat, about 3 minutes. Transfer to a medium bowl; set aside. Add the corn to the skillet and cook until just warmed through, about 3 minutes. Transfer to a large bowl.
2. Warm the grains as the label directs and fluff with a fork. Add to the corn along with the beans, tomatoes, scallions, cilantro, lime juice and half each of the sprouts and goat cheese. Add the sesame oil, 2 tablespoons water, ½ teaspoon salt and a few grinds of pepper and toss until combined. Stir in half of the toasted cereal and season with salt and pepper. Top each serving of the salad with the remaining goat cheese, toasted cereal and sprouts.

Per serving: **Calories** 416; **Fat** 13 g (**Saturated** 3 g); **Cholesterol** 18 mg; **Sodium** 829 mg; **Carbohydrate** 62 g; **Fiber** 12 g; **Protein** 16 g



POTATO-LEEK SOUP WITH MINI PIEROGI

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- 4 tablespoons unsalted butter
- 1 bunch leeks (white and light green parts only), thinly sliced and rinsed well
- 1 onion, sliced
- 2 russet potatoes (about 1 pound), peeled and sliced
- 3 cloves garlic, minced
- Kosher salt and freshly ground pepper
- 4 cups low-sodium chicken broth
- 1 bay leaf
- ½ cup heavy cream
- 2 slices thick-cut bacon, chopped
- 12 frozen mini pierogi (half of a 1-pound package)
- Chopped fresh chives, for topping

1. Melt the butter in a large pot or Dutch oven over medium heat. Add the leeks and onion and cook, stirring occasionally, until softened, about 5 minutes. Add the potatoes, garlic, 1 teaspoon salt and a few grinds of pepper. Cook, stirring occasionally, until well coated, about 2 minutes.
2. Add 3 cups water, the chicken broth and bay leaf. Bring to a boil, then reduce the heat to maintain a simmer. Cook until the potatoes are very tender, 15 minutes. Discard the bay leaf. Working in 2 or 3 batches, puree the soup in a blender until smooth. Transfer to a clean pot and stir in the cream; season with salt and pepper. Keep warm over low heat.
3. Meanwhile, cook the bacon in a nonstick skillet over medium heat, stirring, until crisp, about 7 minutes. Transfer to paper towels using a slotted spoon. Add the pierogi to the skillet and cook, flipping halfway through, until golden brown and warmed through, about 5 minutes. Top each serving of soup with pierogi, bacon and chives.

Per serving: **Calories** 543; **Fat** 26 g (**Saturated** 15 g); **Cholesterol** 79 mg; **Sodium** 967 mg; **Carbohydrate** 67 g; **Fiber** 5 g; **Protein** 13 g

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Roasted Squash and Grape Salad with Tahini

1 medium butternut squash, peeled, seeded and cut into ½-inch thick slices (about 2 pounds)
2 tablespoons extra-virgin olive oil
Salt and freshly ground black pepper
2 tablespoons sesame tahini
1 small clove garlic, minced
1 tablespoon lemon juice
2½ tablespoons hot water
Pinch cayenne
1 cup halved red California grapes
½ teaspoon za'atar spice blend (over for note)



Mediterranean Grilled Chicken and Grape Skewers

Marinade

3 tablespoons extra-virgin olive oil
2 cloves garlic, minced
½ teaspoon crushed red pepper flakes
1 tablespoon chopped fresh oregano, or 1 teaspoon dried
1 tablespoon chopped fresh rosemary, or 1½ teaspoon dried
1 teaspoon grated lemon zest

Skewers

1 pound boneless, skinless chicken breast cut into ¾-inch dice
1½ cups green California seedless grapes
½ teaspoon salt
1 tablespoon fresh lemon juice



Grape and Smoked Mozzarella Flatbread

2 large whole grain flatbreads or naan (about 4 oz. each)
1 cup grated smoked mozzarella
3 cups arugula
1 cup halved red, green and black California grapes
2 teaspoons extra-virgin olive oil
1 teaspoon balsamic vinegar
1 small clove garlic, minced
Salt and freshly ground black pepper

Shopping List

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GRAPES FROM CALIFORNIA

ADVERTISEMENT

It's always a good time for grapes.

Selecting Grapes

- Look for grape bunches with green, pliable stems and plump berries.
- Do you see a powdery-white coating on the grapes? That's good! Bloom is a naturally occurring substance that protects grapes from moisture loss and decay.
- Green, red, or black…which color should you choose? Try them all to experience different flavors and textures.

Storing Grapes

Grapes keep for up to two weeks when stored and handled properly. Follow a few simple steps and you'll be able to enjoy every grape on the bunch.

- Grapes should always be refrigerated to maximize shelf life.
- Store grapes unwashed and dry; rinse just before eating or adding to a recipe.
- Like most berries, grapes tend to absorb odors. Try to avoid storing them next to things like green onions or leeks.
- Store grapes so that the bunches are not squeezed or compressed as this can damage the berries.



Find more recipes at grapesfromcalifornia.com

Roasted Squash and Grape Salad with Tahini

Directions (Makes 4 servings)

1. Preheat the oven to 475°F. Toss the squash with the oil and spread on a baking sheet lined with foil or parchment. Sprinkle with salt and pepper and roast until the squash is tender, about 20 minutes. Transfer to a platter.
2. In a small bowl, whisk together the tahini, garlic, lemon, water, cayenne and salt and pepper to taste. Sprinkle the grapes over the squash and drizzle with the tahini sauce. Sprinkle with za'atar and serve.

Note: Za'atar is a traditional, popular Middle Eastern spice blend, used as a condiment. It can be purchased or made at home. Here is one version: ¼ cup sumac, 2 tablespoons each of dried ground thyme, marjoram and oregano, 1 tablespoon roasted sesame seeds, 1 tablespoon coarse salt. Combine and sprinkle on vegetables, meats, and breads.

Mediterranean Grilled Chicken and Grape Skewers

Directions (Makes 6 appetizer servings, 4 entrée servings)

Marinade

1. In a small bowl, whisk together the olive oil, garlic, red pepper flakes, oregano, rosemary, and lemon zest.

Skewers

1. Thread alternating pieces of chicken and grapes onto 12-inch skewers. Place the skewers into a nonreactive dish or pan. Pour the prepared marinade over the skewers, turning to coat each one. Marinate in refrigerator for 4 to 24 hours.
2. Remove skewers from marinade, and let excess oil drip off. Discard any remaining marinade. Season the skewers with salt. Grill on a hot barbecue until the chicken is cooked through, 3 to 5 minutes on each side. Arrange on a serving platter and drizzle with the lemon juice.

Grape and Smoked Mozzarella Flatbread

Directions (Makes 4 servings)

1. Preheat the broiler to high. Place the flatbreads on a baking sheet and broil until crisp and lightly browned, about 2 minutes.
2. Turn and cover with the mozzarella. Broil until melted, about 2–3 minutes.
3. While the mozzarella is melting, toss together the arugula, grapes, olive oil, vinegar, garlic and salt and pepper. Place on top of the flatbreads and cut into wedges. Serve.



A whole bunch of healthy.

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GRAPES FROM CALIFORNIA



PATTY MELTS WITH APPLE SLAW

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- ½ small head red cabbage, shredded (about 3 cups)
- 1 small Granny Smith apple, cut into matchsticks
- 1 cup shredded carrots
- 2 scallions, thinly sliced
- ¼ cup dijonnaise (or dijon mustard mixed with mayonnaise)
- 2 tablespoons apple cider vinegar
- Kosher salt and freshly ground pepper
- 2 tablespoons unsalted butter
- 1 onion, sliced
- 12 ounces extra-lean ground beef sirloin
- 4 thin slices light Swiss cheese (about 3 ounces)
- 8 slices rye or marble rye bread

1. Make the slaw: Combine the cabbage, apple, carrot and scallions in a bowl. Add 2 tablespoons dijonnaise and the vinegar; season with salt and pepper and toss. Set aside.
2. Heat 1 tablespoon butter in a large nonstick skillet over medium-high heat. Add the onion and cook, stirring occasionally, until tender and lightly browned, about 8 minutes. Season with salt and pepper. Transfer to a bowl and wipe out the skillet.
3. Preheat the broiler. Line a baking sheet with foil. Form the beef into four ¼-inch-thick oval patties; season with salt and pepper. Transfer to the prepared baking sheet. Broil until cooked through, about 3 minutes. Top with the sautéed onion and cheese and continue broiling until the cheese is just melted, about 30 seconds.
4. Spread 4 slices bread with the remaining 2 tablespoons dijonnaise; top with the patties and remaining bread. Melt the remaining 1 tablespoon butter in the skillet over medium-high heat. Working in batches, add the sandwiches and cook until golden, 1½ minutes per side, reducing the heat as needed. Serve with the apple slaw.

Per serving: **Calories** 457; **Fat** 16 g (**Saturated** 9 g); **Cholesterol** 79 mg; **Sodium** 738 mg; **Carbohydrate** 48 g; **Fiber** 6 g; **Protein** 30 g



SPICED CHICKEN WITH APPLES

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 4 skinless, boneless chicken breasts (about 6 ounces each)
- Kosher salt and freshly ground pepper
- ½ teaspoon ground allspice
- ¼ teaspoon turmeric
- 2 tablespoons extra-virgin olive oil plus 2 teaspoons
- 2 Gala apples, cut into wedges
- 1 red onion, sliced
- Juice of 1 lemon
- ½ cup low-sodium chicken broth
- 1 tablespoon honey
- 2 cloves garlic, minced
- 1 bunch Swiss chard, chopped (stems and leaves separated)

WELLNESS TIP
Get your apple-a-day fix with these recipes. The fiber in apples may help lower your cholesterol.

1. Season the chicken with ½ teaspoon salt, a few grinds of pepper, the allspice and turmeric. Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the chicken and cook until browned, 3 to 4 minutes per side. Transfer to a plate; set aside. Add the apples, onion and a pinch of salt to the skillet. Cook, stirring occasionally, until softened and lightly browned, about 4 minutes.
2. Add the lemon juice to the skillet and cook, scraping up any browned bits, 30 seconds. Add the chicken broth and honey. Bring to a boil, then reduce the heat to maintain a simmer. Arrange the chicken on top of the apple mixture. Cover and cook until the chicken is cooked through and the sauce is slightly reduced, 6 minutes.
3. Meanwhile, heat the remaining 1 tablespoon plus 2 teaspoons olive oil in a separate large nonstick skillet over medium-high heat. Add the garlic and cook, stirring, until golden, about 30 seconds. Add the chard stems and season with salt and pepper. Cook, stirring, until softened, 3 minutes. Add the chard leaves; cook, stirring, until wilted, about 2 minutes. Serve with the chicken and apples.

Per serving: **Calories** 380; **Fat** 14 g (**Saturated** 3 g); **Cholesterol** 110 mg; **Sodium** 630 mg; **Carbohydrate** 24 g; **Fiber** 4 g; **Protein** 39 g

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Easy Sides



GREEN BEANS ALMONDINE

Cook 1 pound trimmed, halved **green beans** in salted boiling water until tender, 3 minutes. Drain; rinse under cold water. Sauté ¼ cup **sliced almonds** in **butter** in a skillet over medium heat until golden, 2 minutes; add a pinch of **nutmeg.** Stir in the beans and 2 tablespoons water; season with **salt** and **pepper.** Cook, stirring, until warmed through, 2 minutes.



FRIED ENDIVE SPEARS

Quarter 3 **endives** lengthwise; season with **salt** and **pepper.** Whisk 1 cup **buttermilk** with 2 tablespoons chopped **parsley** and ¾ teaspoon **hot sauce.** Dip the endive spears in the buttermilk mixture, then dredge in **flour.** Fry in ½ inch hot **vegetable oil,** turning, until golden, 3 to 4 minutes. Drain on paper towels; season with salt. Serve with **ranch dressing** and **lemon wedges.**



CHEDDAR-MUSTARD SCONES

Whisk 2 cups **flour,** 1 tablespoon each **baking powder** and **sugar** and ½ teaspoon each **mustard powder** and **kosher salt** in a large bowl. Stir in ¾ cup shredded **cheddar.** Cut in 6 tablespoons diced cold **butter** until it is in pea-size pieces; stir in 1 cup **heavy cream** whisked with 3 tablespoons **grainy mustard.** Divide into 8 mounds on a parchment-lined baking sheet; brush with more cream. Bake at 425˚ until golden, 20 to 25 minutes.



FENNEL-PEAR SALAD WITH GRAPES AND PECANS

Whisk 2 tablespoons **white wine vinegar** and 1 tablespoon each **dijon mustard** and **mayonnaise.** Gradually whisk in ¼ cup **olive oil;** season with **salt** and **pepper.** Toss with 1 thinly sliced **pear,** ½ thinly sliced **fennel bulb** and 1 cup each halved **grapes** and sliced **celery.** Top with chopped toasted **pecans** and some chopped fennel fronds.

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Oscar Mayer

MADE WITH	
38%	Cupcake
62%	Things that don't belong on a cupcake



MADE WITH	
100%	Turkey Breast



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INSIDE THE Test Kitchen

Go behind the scenes of this issue.



Katherine Alford,
Senior Vice President,
Culinary, Food Network Kitchen



PICK AN APPLE

For our spiced chicken recipe on page 86, we needed an apple that wasn't too sweet and that held its shape when cooked. Galas were a great choice. Other apples that work well in cooked dishes are Granny Smith, Rome, Empire, Fuji, Honeycrisp, Macoun and Golden Delicious.

OUT OF THE SHELL

Scallops may seem a little fancy for a weeknight dinner, but tiny bay scallops are an easy, affordable option on a busy night—they cook in just 2 minutes. Look for them at the fish counter or with the frozen foods, and try them in the pasta on page 78 or in seafood tacos.





HIGH ON THE HOG

If you're shopping for pork, you may see pork shoulder labeled "pork butt" or "Boston butt." Don't let this confuse you! The cut doesn't come from the rear of the pig and it isn't from Boston. The names date from colonial New England, when butchers would pack the meat in barrels called "butts." Despite the name, the cut is always from the upper shoulder. Use it to make the stew on page 72.

CAN DO!

We love canned pumpkin this time of year and we're constantly sneaking it into dishes other than pie. Here's how to get your fix all day.



BREAKFAST
Mix a few tablespoons into cream cheese and sweeten with maple syrup; spread on a bagel.

LUNCH
Spread some in a cheddar cheese quesadilla and season with chipotle hot sauce.

DINNER
Stir a little into polenta like we did on page 74.



CEREAL FOR DINNER

We're always looking for ways to add more grains to our diet. Lately, we've been toasting puffed millet and rice cereal to sprinkle on top of dishes. It adds fiber and vitamins, as well as a nice crunch. Try some on roasted veggies, soups, casseroles or the salad on page 82.

APPLE: JON PATERSON. CANNED PUMPKIN: JUSTIN WALKER. CEREAL: BEN GOLDSTEIN/STUDIO D.



THE SAFEWAY FOUNDATION

The *Hunger Is* campaign is a collaboration between The Safeway Foundation and the Entertainment Industry Foundation to raise awareness and improve the health of hungry children.

EIF ENTERTAINMENT INDUSTRY FOUNDATION

The Safeway Foundation and the Entertainment Industry Foundation are 501(c)(3) tax-exempt organizations. Photo by: Nigel Parry

FALL for SOUP

Giada shares three recipes for feel-good food—all from her latest cookbook.



DETOX SOUP

ACTIVE: 20 min | TOTAL: 1 hr 35 min | SERVES: 4

- 2 skin-on bone-in chicken breasts (about 1½ pounds)
- 3 lemongrass stalks, trimmed and pounded
- 1 4-inch piece fresh ginger, peeled and sliced
- 1 carrot, cut into large pieces
- 1 stalk celery, cut into large pieces
- 1 shallot, peeled and halved
- 1 bay leaf
- ½ teaspoon black peppercorns
- 1 dried Thai chile
- Kosher salt
- 1 5-ounce package baby spinach, coarsely chopped

1. Add the chicken, lemongrass, ginger, carrot, celery, shallot, bay leaf, black peppercorns, Thai chile and 1 teaspoon salt to a large Dutch oven or soup pot. Add 6 cups cold water and place over medium heat. Bring the soup to a simmer, skimming off any residue that may come to the top. Reduce the heat to low; cover and cook for 45 minutes or until the chicken is cooked through. Turn off the heat and allow the soup to cool for about 30 minutes.

2. Remove the chicken from the soup and shred the meat, discarding the bones and skin. Strain the stock, discarding the solids, and return the liquid to the pot. Add the shredded chicken back into the stock, along with the spinach, and bring the soup to a simmer over medium-high heat. Serve immediately.

"This broth is a fantastic tune-up for your body."



Lemongrass adds a subtle citrusy flavor to this soup. Smash the stalks with the flat side of a knife to release the oils.

FOOD PHOTOS: CON POULOS; FOOD STYLING: MAGGIE RUGGIERO; PROP STYLING: PAMELA DUNCAN SILVER. PORTRAIT: TARA DONNE.



PASTINA SOUP

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- 1 tablespoon extra-virgin olive oil
- 1 stalk celery, finely chopped
- 1 carrot, finely chopped
- 2 shallots, minced
- 3 sprigs thyme
- Kosher salt
- 1 2-inch piece parmesan cheese rind
- 1 quart chicken stock (homemade or low-sodium)
- 1¼ cups star-shaped pastina
- 1 cup frozen peas, thawed
- ½ cup grated parmesan cheese
- 1 teaspoon grated lemon zest (optional)

1. Heat a medium saucepan over medium heat. Add the olive oil, celery, carrot and shallots and cook, stirring often, about 5 minutes, or until softened.
2. Add the thyme, ¾ teaspoon salt, the parmesan rind, chicken stock and 1 cup water. Bring to a simmer and cook for 10 minutes.
3. Add the pasta and stir with a wooden spoon to prevent it from sticking to the pan. Return to a simmer and cook 8 to 10 minutes more, or until the pasta is cooked and the liquid is slightly thickened.
4. Remove the thyme sprigs and parmesan rind. Stir in the peas. Ladle the soup into bowls and top with grated parmesan and lemon zest, if desired.

"I consider pastina my ultimate comfort food."









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GIADA'S "HOUSE" SOUP

ACTIVE: 25 min | TOTAL: 2 hr 10 min | SERVES: 4 to 6

- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 leek, white and tender green parts only, finely chopped
- 2 carrots, 1 finely chopped, 1 sliced
- ½ fennel bulb, finely chopped
- Kosher salt
- ½ teaspoon red pepper flakes
- ¾ cup dried small white beans, such as navy
- ½ to ¾ cup farro
- 1 15-ounce can diced tomatoes
- 2 quarts chicken stock (homemade or low-sodium)
- 2 to 3 sprigs thyme
- 1 2-inch piece parmesan cheese rind
- 13 ounces turkey or Polska kielbasa, cut into half-moons
- 4 to 5 large leaves Tuscan kale, ribs removed, chopped (about 2 cups)
- Grated parmesan cheese and fresh lemon juice, for serving (optional)

1. Heat the olive oil in a large soup pot over medium heat. Add the leek, chopped carrot and fennel and season with ½ teaspoon salt and the pepper flakes. Sauté slowly until the vegetables are very soft but not browned, about 3 minutes.
2. Add the white beans and farro and toast for a minute or two, then add the tomatoes with their juices and the chicken stock, thyme, parmesan rind and 4 cups water. Bring to a boil, then reduce the heat to a steady simmer. Cook, stirring occasionally, about 1½ hours, or until the beans are tender but not mushy; they should be firm and separate. Season with salt.
3. Add the kielbasa, kale and sliced carrot. Cook until the kale and carrot are tender, about 15 minutes. Remove and discard the thyme sprigs and parmesan rind. Serve with a drizzle of olive oil, a sprinkle of grated parmesan and a squeeze of lemon, if you like.



Find these recipes and more in *Happy Cooking: Make Every Meal Count...Without Stressing Out.* ($35, Clarkson Potter)

RECIPES FROM *HAPPY COOKING: MAKE EVERY MEAL COUNT...WITHOUT STRESSING OUT.* COPYRIGHT © 2015 BY GIADA DE LAURENTIIS. PUBLISHED BY PAM KRAUSS BOOKS, AN IMPRINT OF PENGUIN RANDOM HOUSE, LLC.



THE ART OF MAC & CHEESE

Secret STASH



Make room in your freezer for these hearty family dinners from Ree Drummond's new cookbook.

PHOTOGRAPHS BY **STEVE GIRALT**

MEXICAN TORTILLA CASSEROLE

ACTIVE: 40 min | TOTAL: 1 hr 20 min | SERVES: 12 to 16

- 2 tablespoons olive oil
- 2 cups diced fresh tomatoes (about 3 to 5)
- 1 onion, diced
- 3 cloves garlic, minced
- 4 teaspoons chili powder
- 2 teaspoons paprika
- 2 teaspoons ground cumin
- 1 large boneless, skinless chicken breast (about 12 ounces), cut into bite-size pieces
- Kosher salt
- 1 15-ounce can pinto beans, drained and rinsed
- 1 15-ounce can kidney beans, drained and rinsed
- 1 16-ounce jar salsa verde
- 10 large (burrito-size) flour tortillas or 12 small flour or corn tortillas
- 2 cups cooked rice (from ⅔ cup dry)
- 1 11-ounce can corn kernels, drained
- 1 pound grated cheddar-jack cheese
- 1½ cups red enchilada sauce
- Sour cream and cilantro, for serving

1. In a large skillet over medium-high heat, heat 1 tablespoon of the olive oil. Add the tomatoes, onion and garlic, stir and cook for a minute or two to soften the onion. Add 2 teaspoons of the chili powder, 1 teaspoon of the paprika and 1 teaspoon of the cumin. Stir and cook the mixture for another minute or two to release the flavors of the spices. Remove the mixture to a bowl and set aside.

2. In the same skillet, heat the remaining 1 tablespoon olive oil. Add the chicken along with the remaining 2 teaspoons chili powder, 1 teaspoon paprika, 1 teaspoon cumin and ½ teaspoon salt. Sauté the chicken until it's deep golden brown and done in the middle, about 4 to 5 minutes. Add 1 cup water and stir to make a sauce. Bring the sauce to a boil and cook until it's reduced by half, about 3 to 4 minutes. Stir in the beans and set aside.

3. To assemble the casserole, pour half a jar (about 1 cup) of salsa verde into the bottom of a 9-by-13-inch casserole dish or disposable foil baking pan. Add a layer of half the tortillas on top of the salsa verde, overlapping the edges. Spoon the rice over the tortillas, spread the tomato mixture over the rice, then sprinkle the corn over the tomatoes. Next, add the chicken and bean mixture, then sprinkle on half the cheese and pour over half the enchilada sauce. Next, add the rest of the tortillas, then pour on the rest of the salsa verde and the rest of the enchilada sauce and sprinkle on the rest of the cheese.

4. If you're baking the casserole right away, preheat the oven to 375° and bake, covered with foil, for 20 minutes. Then remove the foil and continue baking for 15 to 20 minutes, or until hot and bubbly. Serve with sour cream and cilantro.

FREEZE IT! Cover the unbaked casserole tightly with heavy-duty foil and freeze up to 6 months. To bake, preheat the oven to 350°. Bake the foil-covered casserole for 2 hours; remove the foil and bake 10 to 15 minutes more, until hot and bubbly.

FOOD STYLING: ANNE DISRUDE; PROP STYLING: PAOLA ANDREA.



MORE FREEZING TIPS FROM REE

Keep the air out.
Air causes freezer burn, so when you pack food for the freezer, force out the excess air and place the wrapping or bag right against the surface of the food to eliminate (or at least diminish!) the air space.

Flash-freeze.
To freeze foods like meatballs and rounds of cookie dough with less mess, pop them in the freezer, uncovered, for 30 minutes, then transfer to storage containers. This sets the surface so the food doesn't stick.

Make wise use of space.
Store food flat in zip-top bags and stack the bags as high as you can—you'll be astounded by how many will fit! Label the bags and keep the most recent ones toward the back or at the bottom.

INDIVIDUAL CHICKEN POTPIES

ACTIVE: 50 min | TOTAL: 1 hr 20 min | MAKES: 4 six-inch pies or 8 muffin-size pies

- 4 tablespoons (½ stick) butter
- 1 medium onion, finely diced
- 2 medium carrots, finely diced
- 1 stalk celery, finely diced
- ¼ cup all-purpose flour
- 3 cups low-sodium chicken broth, plus more as needed
- ¼ cup dry white wine (or chicken broth)
- 2 cups shredded or chopped cooked chicken breast
- ¼ teaspoon ground turmeric
- ½ teaspoon ground thyme
- Kosher salt and freshly ground pepper
- ¼ cup half-and-half
- 2 rounds refrigerated pie crust
- 1 large egg

YOU'LL ALSO NEED:

- 4 6-inch individual foil pie pans or a standard muffin tin

1. Melt the butter in a large skillet over medium-high heat, then add the onion, carrots and celery. Cook, stirring the vegetables around, until they start to soften, about 3 minutes. Sprinkle the flour over the veggies and stir to combine. Cook the flour-coated veggies for 1 minute, then pour in the chicken broth (and wine, if using!) and stir to combine. Let it heat up and start to bubble and thicken, about 3 minutes.

2. Stir in the chicken, then add the turmeric and thyme, then season with salt and pepper. Add the half-and-half, then stir the mixture and let it bubble up and thicken, about 3 minutes. If it seems overly thick, splash in a little more broth. Turn off the heat and let the filling cool to room temperature.

3. Meanwhile, roll out the pie crusts slightly and cut out 8 dough circles just a bit larger than the pie pans (if using a muffin tin, you'll need sixteen 3¾-inch circles). Press a dough circle into each pie pan (or 8 muffin cups), making sure the dough comes almost to the top of each pan. Fill the pies with the chicken mixture. Lay a second round of dough over the top of each pie. Press the dough so that the edges meet, then use a fork to seal the edges. Mix the egg with 2 teaspoons water and brush it all over the surface of the crust. (Discard any extra egg wash.) Cut small vents in the surface of the crusts.

4. If you're baking the pies right away, preheat the oven to 350°, place the pies on a baking sheet and bake 25 to 30 minutes, until the crust is deep golden brown and the filling is bubbly. Serve them straight out of the pie pans or turn them out of the pan and serve them upside down!

FREEZE IT!

Place the pies on a baking sheet and flash-freeze 45 minutes. Then cover tightly with heavy-duty foil and freeze up to 6 months. To bake, preheat the oven to 350°. Bake the foil-covered pies for 1 hour (or 35 minutes for muffin-size pies). Remove the foil and bake 30 to 50 minutes more (10 to 15 minutes for muffin size), until hot and bubbly.



Find these recipes and more in Ree's new book, *The Pioneer Woman Cooks: Dinnertime* ($30, William Morrow Cookbooks).

RECIPES AND TIPS FROM *THE PIONEER WOMAN COOKS: DINNERTIME: COMFORT CLASSICS, FREEZER FOOD, 16-MINUTE MEALS, AND OTHER DELICIOUS WAYS TO SOLVE SUPPER!* BY REE DRUMMOND. COPYRIGHT © 2015 BY REE DRUMMOND. BY ARRANGEMENT WITH WILLIAM MORROW COOKBOOKS, AN IMPRINT OF HARPERCOLLINS PUBLISHERS.

LASAGNA ROLL-UPS

ACTIVE: 40 min | TOTAL: 1 hr 40 min
SERVES: 10 to 12

20 lasagna noodles
Kosher salt
2 tablespoons olive oil
1 medium onion, diced
1 cup finely chopped mushrooms (about 3 ounces)
1 green bell pepper, diced (about 1 cup)
3 cloves garlic, minced (about 1½ tablespoons)
2 pounds ground beef
Freshly ground pepper
1 28-ounce can diced tomatoes
1 6-ounce can tomato paste
4 tablespoons minced fresh parsley
4 tablespoons minced fresh basil
1 30-ounce container whole-milk ricotta cheese (about 3⅓ cups)
1 pound mozzarella, grated (about 3½ cups)
1 cup grated parmesan cheese
2 large eggs

1. Cook the lasagna noodles in a large pot of salted boiling water until al dente. Drain, rinse with cold water to cool and lay flat on a sheet of foil. Set aside.

2. Make the sauce: In a large pot, heat the olive oil over medium-high heat. Add the onion, mushrooms, green pepper and garlic and sauté 4 to 5 minutes, until the vegetables are starting to soften. Remove the veggie mixture from the pan, then add the ground beef to the pan and cook, stirring occasionally, until it's totally browned. Drain the excess fat, then add ½ teaspoon each salt and pepper, the diced tomatoes, tomato paste, the veggie mixture and 1 tablespoon each parsley and basil and stir to combine. Let the mixture simmer over low heat, 30 minutes.

3. Make the filling: Combine the ricotta, ½ cup mozzarella, ¾ cup parmesan, the eggs, ½ teaspoon each salt and pepper and the remaining 3 tablespoons each parsley and basil. Stir to combine.

4. Assemble the lasagna: Spoon a thin layer of sauce onto the bottom of a 9-by-13-inch pan or five 6-inch disposable foil loaf pans. Spread 2 to 3 tablespoons ricotta filling on each lasagna noodle, then roll them up so that the cheese is on the inside of the roll. Lay them sideways in the pan(s). (Four roll-ups will fit in each loaf pan, or you can fill a 9-by-13-inch pan.) Top with the remaining sauce and plenty of grated mozzarella and parmesan.

5. If you're making the roll-ups right away, place the pan(s) on a baking sheet and bake at 375˚ for 20 minutes, until hot and bubbly.



FREEZE IT! Cover the pan tightly with heavy-duty foil and freeze up to 4 months. To bake, preheat the oven to 350˚. Bake the foil-covered pan 1½ hours (if using loaf pans, place on a baking sheet before baking); remove the foil and bake 30 minutes more, until hot and bubbly.

-All Natural-
ALEXIA

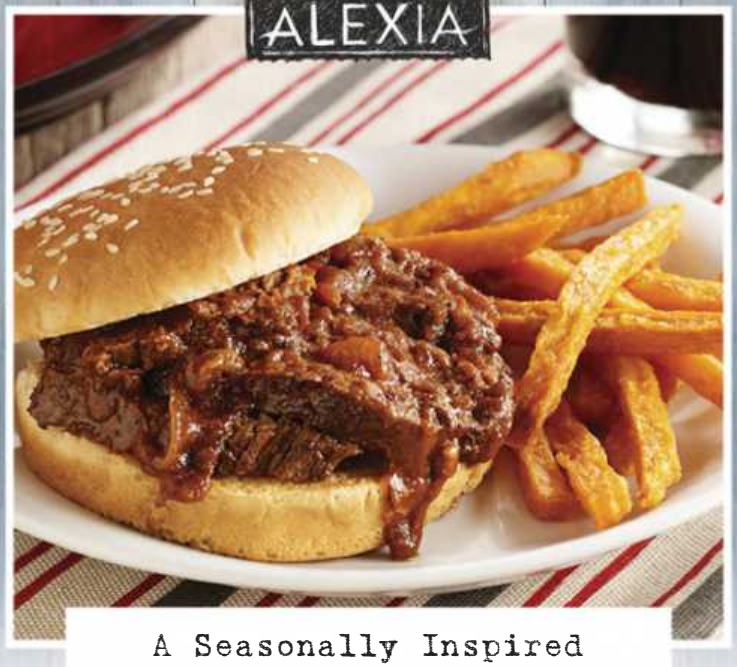
Russet potatoes
seasoned with
savory rosemary
and sea salt.



Open the flap for an
all-natural make-ahead
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All Natural ALEXIA



A Seasonally Inspired Make-Ahead Meal from Alexia®

We are passionate about bringing simple, straightforward quality and craftsmanship to the frozen aisle. Enjoy this hearty recipe made in the slow cooker. Freeze the sliced beef and sauce in single or family portions and serve with Alexia® Sweet Potato Fries for an easy "fast food" meal.

Slow Cooker Beer-Braised Brisket



PAM® Original No-Stick Cooking Spray
- 3 lbs flat-cut beef brisket
- ¾ tsp salt, divided
- ½ tsp ground black pepper
- 2 cups thinly sliced yellow onion
- 2 Tbsp coarsely chopped garlic
- 1 cup dark stout beer
- 1 can (6 oz) Hunt's® Tomato Paste
- 2 Tbsp firmly packed brown sugar
- 8 hamburger buns with sesame seeds, toasted

SPRAY inside of 4-quart slow cooker and large skillet with cooking spray. Heat large skillet over medium-high heat. Sprinkle beef with ½ teaspoon salt and pepper; cook 3 to 5 minutes or until browned on each side, turning once. Place beef in slow cooker. **ADD** onion and garlic to skillet; cook until fragrant. Add beer, stirring to loosen brown bits from bottom of skillet. Add tomato paste and brown sugar to skillet; stir until blended. Pour mixture over beef in slow cooker. **COVER**; cook on LOW 8 hours or HIGH 4 hours. Transfer beef to cutting board and cut into slices. Stir remaining ¼ teaspoon salt into sauce. Serve beef on buns with sauce spooned over beef or for dipping.

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Weekend Cooking

Make a **low-carb "pasta" dinner,** and impress brunch guests with homemade English muffins and sausage.

PHOTOGRAPH BY **JOHNNY MILLER**



Roast spaghetti squash and toss with kale pesto. See page 132.

FOOD STYLING: CYD RAFTUS MCDOWELL



Try this at home:

ENGLISH MUFFINS

Damaris Phillips, star of *Southern at Heart*, shows us how to make this breakfast classic.

PHOTOGRAPHS BY **PENNY DE LOS SANTOS**



ENGLISH MUFFINS

ACTIVE: 45 min | TOTAL: 2 hr | MAKES: 16

- 4½ cups bread flour, plus more for kneading
- 3 tablespoons sugar
- 1 ¼-ounce packet instant yeast (2¼ teaspoons)
- 2 teaspoons salt
- 1 large egg
- 1¾ cups whole milk
- 2½ tablespoons coconut oil, plus more for the bowl and dough
- Coarse cornmeal, for sprinkling
- Cooking spray
- Butter and jam, for serving (optional)

FOOD STYLING: JOHN BJOSTAD; HAIR AND MAKEUP: DAHLIA WARNER.

1. Make the dough.



A

Whisk the flour, sugar, yeast and salt in the bowl of a stand mixer. Add the egg but don't stir it in yet.



B

Heat the milk and coconut oil in a saucepan until a thermometer reads 110°. (If the milk is too hot when you add it to the flour mixture, it will kill the yeast.)



C

Pour the milk mixture into the flour mixture. Avoid pouring it directly on the egg—you don't want the hot milk to cook it.



D

Using the dough hook, mix on medium speed until the dough comes together and starts to pull away from the sides of the bowl, 3 to 4 minutes. Scrape down the sides with a rubber spatula, if needed. The dough will look a little irregular in texture.

2. Knead the dough.





Turn out the dough onto a lightly floured surface and knead until smooth, soft and elastic, 3 to 4 minutes. Shape into a ball and place in a large bowl lightly oiled with coconut oil; rub the top of the dough with a little more coconut oil. Cover with plastic wrap and let rise in a warm place until doubled in size, 1 to 2 hours.

3. Form the muffins.

"I FIRST HAD HOMEMADE ENGLISH MUFFINS AT A HOTEL IN CINCINNATI. THEY WERE SO HEAVENLY, I HAD TO FIGURE OUT HOW TO RE-CREATE THEM AT HOME."





Sprinkle 2 baking sheets with cornmeal and set aside. After the dough rises, punch it down and divide into 16 equal pieces. Roll each piece into a ball, then flatten into a 3-inch disk. Place the disks on the baking sheets.

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4. Cook the muffins.







Heat a 12-inch cast-iron skillet over medium heat. Coat the skillet with cooking spray and liberally sprinkle with cornmeal. Working in batches, cook the muffins until they are deep golden brown, 5 to 9 minutes per side. If they start to rise in a domed fashion, flatten them with a spatula. Let the English muffins cool completely, then split open, toast and serve with butter and jam.



TIP: To check for doneness, take the internal temperature of a muffin—it should be at least 200°. If it's not, finish in a 350° oven for about 10 minutes.



"TO GET ALL THOSE LITTLE HOLES ON THE INSIDE, SPLIT THE MUFFINS OPEN WITH A FORK."

the SCOOP

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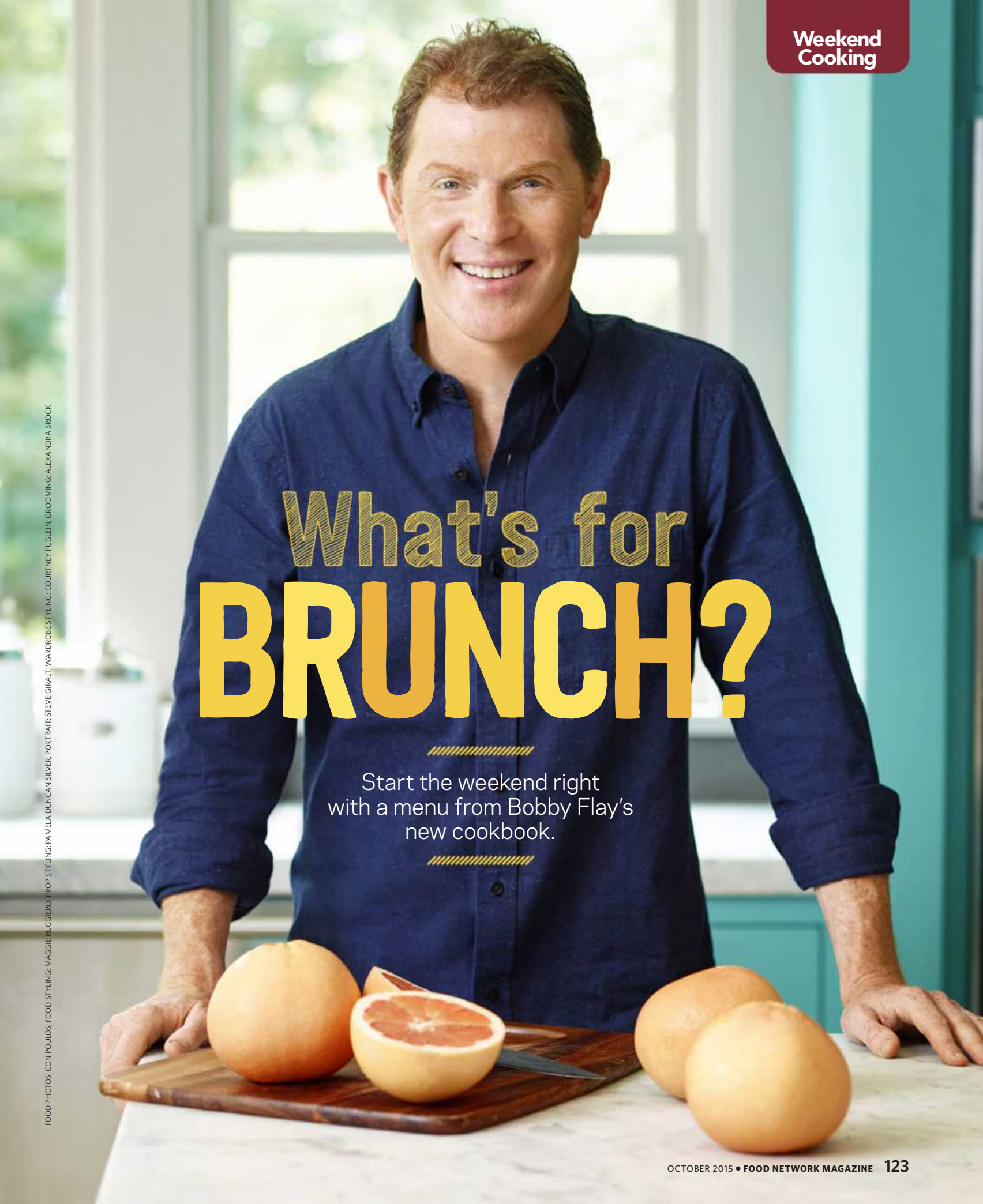
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What's for BRUNCH?

Start the weekend right with a menu from Bobby Flay's new cookbook.

FOOD PHOTOS: CON POULOS; FOOD STYLING: MAGGIE RUGGIERO; PROP STYLING: PAMELA DUNCAN SILVER. PORTRAIT: STEVE GIRALT; WARDROBE STYLING: COURTNEY FUGLEIN; GROOMING: ALEXANDRA BROCK.

CREAMY POLENTA WITH BRAISED GREENS AND POACHED EGGS

ACTIVE: 50 min | TOTAL: 50 min | SERVES: 4

FOR THE CHILE OIL
- ¼ cup stemmed and finely chopped Tutto Calabria hot long red chile peppers, or hot cherry peppers
- 1 cup extra-virgin olive oil
- Kosher salt

FOR THE POLENTA
- 1 cup whole milk
- Kosher salt and freshly ground pepper
- 1 cup polenta or stone-ground yellow cornmeal
- 4 tablespoons (½ stick) unsalted butter
- ½ cup freshly grated parmesan cheese

FOR THE BRAISED GREENS
- 3 tablespoons extra-virgin olive oil
- 1 small red onion, halved and thinly sliced
- 2 cloves garlic, thinly sliced
- 1¼ pounds mustard greens, ribs removed, leaves chopped
- Kosher salt and freshly ground black pepper
- 2 tablespoons red wine vinegar

FOR THE EGGS
- 1 tablespoon white vinegar
- 4 eggs
- Kosher salt and freshly ground pepper
- Chopped fresh flat-leaf parsley, for serving

1. Make the chile oil: Combine the chopped chiles, olive oil and ¼ teaspoon salt in a small saucepan over low heat and cook 5 minutes. Remove from the heat and let cool completely. Transfer to a bowl, cover and refrigerate up to 1 week. (You will have about 1¼ cups chile oil.)

2. Cook the polenta: Bring 3 cups cold water, the milk, 1 teaspoon salt and ½ teaspoon pepper to a boil in a medium saucepan over high heat. Gradually whisk in the polenta; whisk constantly until the mixture is smooth and begins to thicken, about 5 minutes. Reduce the heat to medium low and simmer, stirring often, until tender and thickened but still creamy, about 30 minutes. Add more hot water as needed if the mixture seems too dry. Stir in the butter and cheese.

3. Meanwhile, make the braised greens: Heat the olive oil in a large high-sided sauté pan over medium heat. Add the onion and cook until softened, 4 minutes. Add the garlic and cook, stirring occasionally, until slightly golden brown, about 2 minutes. Add the greens, season with salt and pepper and toss. Reduce the heat to medium, stir in 1 cup water, cover and cook until wilted and soft, about 20 minutes. Remove the lid during the last 5 minutes to cook off any additional liquid. Stir in the red wine vinegar just before serving.

4. Poach the eggs: Heat 3 cups water with the white vinegar until simmering in a large high-sided frying pan. Break each egg into a cup, then gently add to the water. Poach until the yolks are nearly set, 4 to 5 minutes. Remove the eggs from the pan with a slotted spoon to drain the liquid and place on a plate. Season with salt and pepper.

5. To serve, spoon some of the polenta into bowls, top with some of the greens and a poached egg per bowl. Drizzle with the chile oil and garnish with the chopped parsley.





GRAPEFRUIT SALAD WITH HONEY-MINT DRESSING

ACTIVE: 15 min | TOTAL: 15 min | SERVES: 4

- 2 white grapefruits
- 2 ruby red grapefruits
- 2 tablespoons clover honey
- 2 tablespoons finely chopped fresh mint

1. Segment the grapefruits: Slice off the top and bottom of each grapefruit, stand the fruit on a cut side and slice away the peel, pith and a sliver of flesh. Working over a bowl and holding the fruit in one hand, run a paring knife between each segment and the membrane to free the segments. Collect the segments in a bowl. Squeeze the membranes over the bowl to remove as much juice as possible, then discard the membranes. Set a strainer over a large liquid measuring cup and dump the segments into the strainer. Reserve 1 cup juice.
2. Whisk the honey and mint into the reserved grapefruit juice. Arrange the grapefruit segments on a platter or in a shallow bowl and drizzle with the dressing.

"HONEY AND FRESH MINT ELEVATE GRAPEFRUIT INTO A SECOND-HELPING-WORTHY DISH."

HOMEMADE CHORIZO SAUSAGE

ACTIVE: 35 min | TOTAL: 2 hr 35 min | MAKES: 8 patties

- 3 tablespoons canola oil
- 1 small Spanish onion, finely diced
- 3 cloves garlic, finely chopped
- 2 teaspoons dried Mexican oregano
- 1 teaspoon ground cumin
- 1 teaspoon Spanish paprika
- ¼ teaspoon cayenne pepper
- Pinch of ground cinnamon
- ¼ cup apple cider vinegar
- 1¼ pounds ground well-marbled pork shoulder
- Kosher salt and freshly ground black pepper

1. Heat 2 tablespoons of the canola oil in a small sauté pan over medium heat. Add the onion and cook until soft, about 5 minutes. Add the garlic and cook 1 minute. Add the oregano, cumin, paprika, cayenne and cinnamon and cook 1 minute. Add the vinegar and cook until reduced by half, about 5 minutes.

2. Remove the onion-spice mixture from the heat. Transfer to a blender, add ¼ cup cold water and blend until smooth. Pour into a bowl and let cool to room temperature.

3. Add the ground pork to the onion-spice mixture and gently mix to combine. Mix in 1 teaspoon salt and ¼ teaspoon black pepper. Cover and refrigerate at least 2 hours and up to 24 hours to allow the flavors to meld.

4. To cook the chorizo, form the pork mixture into 8 patties. Heat the remaining 1 tablespoon canola oil in a cast-iron skillet over high heat until smoking. Add the patties and cook until golden brown and just cooked through, about 5 minutes per side. Remove to a paper towel–lined plate to drain. Serve hot.

"HOMEMADE SAUSAGE IS SO EASY TO MAKE, BUT THERE'S SOMETHING ABOUT IT THAT SOUNDS VERY IMPRESSIVE."



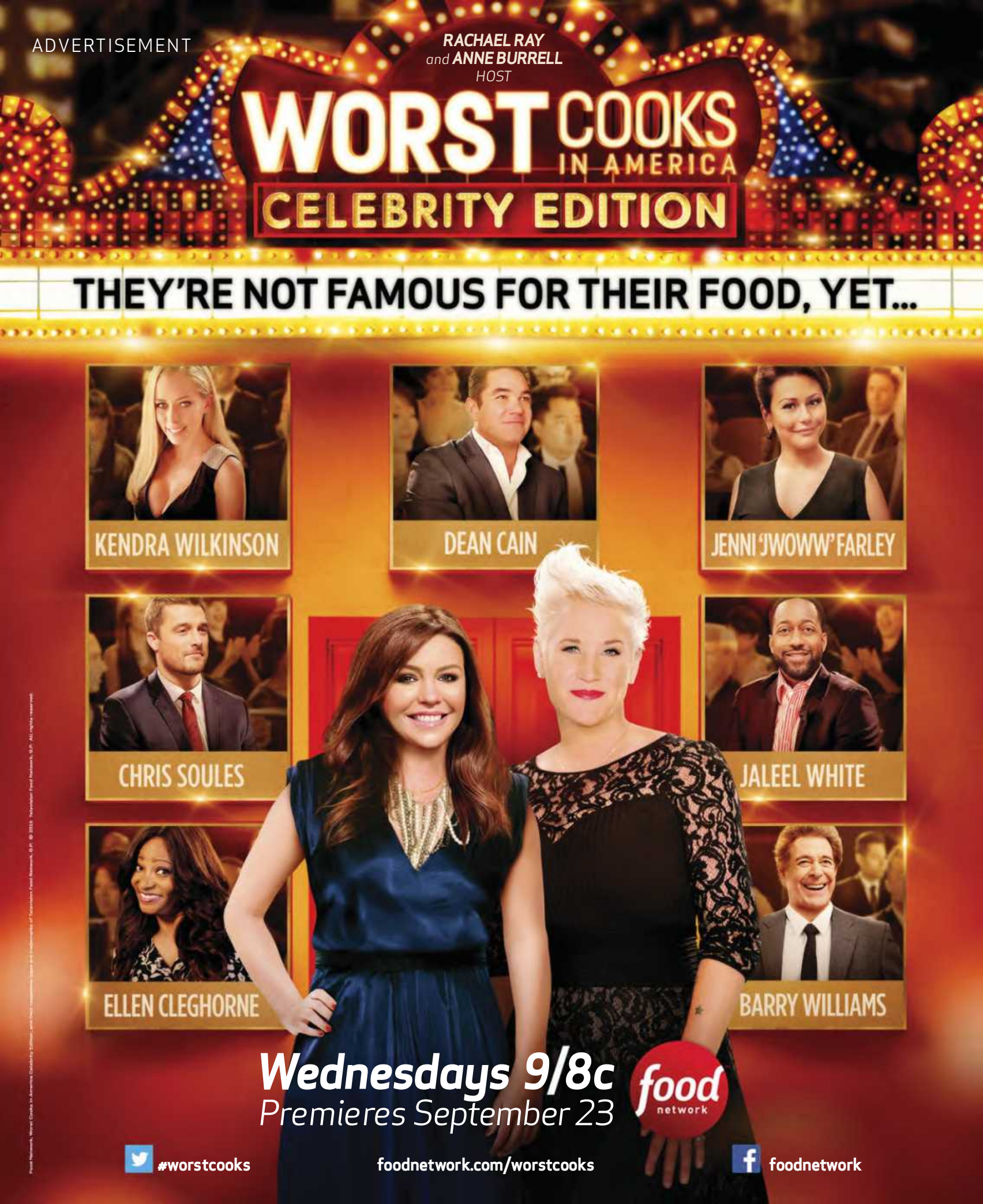


Find tons of great recipes in *Brunch @ Bobby's* ($30, Clarkson Potter).

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Noodling AROUND

Turn **spaghetti squash** into three great "pasta" dinners.

PHOTOGRAPHS BY **JOHNNY MILLER**





SPAGHETTI SQUASH ALFREDO WITH PANCETTA AND PEAS

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 1 medium spaghetti squash (about 3 pounds)
- 4 ounces pancetta, diced (about ¾ cup)
- 1 small shallot, diced
- 1 teaspoon chopped fresh thyme
- ¼ cup dry white wine
- 1½ cups heavy cream
- Pinch of freshly grated nutmeg
- Kosher salt and freshly ground pepper
- 1 cup frozen peas, thawed
- ½ cup grated parmesan cheese (about 1 ounce)
- 2 tablespoons finely chopped fresh parsley

1. Preheat the oven to 400°. Halve and seed the spaghetti squash; roast, then scrape into strands (see below).
2. Meanwhile, cook the pancetta in a large skillet over medium heat, stirring occasionally, until crisp, about 6 minutes. Transfer to a paper towel–lined plate using a slotted spoon; set aside. Add the shallot and thyme to the skillet and cook until softened, about 2 minutes. Stir in the wine and cook, scraping up any browned bits, until mostly evaporated, about 1 minute. Add the heavy cream, nutmeg, ½ teaspoon salt and a few grinds of pepper.
3. Increase the heat to medium high and cook, stirring occasionally, until the sauce is slightly thickened, about 3 minutes. Stir in the peas and parmesan. Continue cooking until the sauce is thick and creamy, about 1 more minute. Remove from the heat.
4. Add the squash and pancetta to the sauce. Return to medium heat and cook, stirring, until combined, about 1 minute. Season with salt and pepper and sprinkle with the parsley.

FOOD STYLING: CYD RAFTUS MCDOWELL; PROP STYLING: CHRISTINA LANE.

How to Roast Spaghetti Squash



1. Trim both ends with a chef's knife, then position the squash upright and halve lengthwise.



2. Scoop out the seeds with a spoon and discard.



3. Place the squash halves cut-side down on a baking sheet.



4. Roast at 400° until tender, 25 minutes; let cool slightly, Scrape the squash into strands with a fork. Discard the skin.


DAILY PORKCAST
MON
Rain-or-Shine Pulled Pork and Pimento Cheese
TUES
Hot and Sweet Cubano Sandwich
WEDNESDAY
Smoky Hot Chops with Cool Cucumber-Tomato Salad
Flavor front coming through
THURS
Perfect Day Pork and Black Bean Nachos
FRI
Easy, Breezy Honey-Chipotle Pork Kabobs
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SPAGHETTI SQUASH WITH KALE PESTO

ACTIVE: 30 min | TOTAL: 45 min | SERVES: 4

- 1 medium spaghetti squash (about 3 pounds)
- ⅓ cup hazelnuts, roughly chopped
- 2 cups roughly chopped kale leaves (about 2 ounces)
- ½ cup fresh parsley
- 1 clove garlic
- 2 tablespoons golden raisins
- 5 tablespoons extra-virgin olive oil
- ¼ cup grated parmesan cheese, plus more for topping
- 1 teaspoon Worcestershire sauce
- Kosher salt and freshly ground pepper

1. Preheat the oven to 400°. Halve and seed the spaghetti squash; roast, then scrape into strands (see page 130).
2. Meanwhile, toast the hazelnuts in a dry skillet over medium-high heat, stirring occasionally, about 3 minutes. Transfer to a plate and let cool.
3. Pulse the kale, parsley, garlic, raisins and 2 tablespoons of the toasted nuts in a blender or food processor until combined. Add ¼ cup olive oil; blend until smooth. Add ⅓ cup water, the parmesan, Worcestershire sauce, ½ teaspoon salt and a few grinds of pepper. Pulse until the pesto comes together, adding up to 3 more tablespoons water to loosen, if necessary; season with more salt and pepper.
4. Heat the remaining 1 tablespoon olive oil in a large skillet over medium-high heat. Add the spaghetti squash and cook, stirring, until coated. Add ¾ cup of the kale pesto. Stir to coat, adding up to ½ cup water to loosen; season with salt and pepper. Top the squash with the remaining toasted nuts and more parmesan.

Refrigerate the extra pesto up to 1 week or freeze up to 1 month.



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This is a twist on Cincinnati "five-way" chili: spaghetti and chili plus cheddar cheese, onion and kidney beans.

SPAGHETTI SQUASH CINCINNATI CHILI

ACTIVE: 40 min | TOTAL: 50 min | SERVES: 4

- 1 medium spaghetti squash (about 3 pounds)
- 1 small onion, finely chopped
- 2 tablespoons vegetable oil
- 2 cloves garlic, chopped
- 1 pound ground beef chuck
- 2 tablespoons tomato paste
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- ½ teaspoon ground cinnamon
- ½ teaspoon dried oregano
- ¼ teaspoon cayenne pepper
- Kosher salt and freshly ground black pepper
- 1 28-ounce can diced tomatoes
- 1 15-ounce can kidney beans, drained and rinsed
- Oyster crackers and shredded cheddar cheese, for topping

1. Preheat the oven to 400°. Halve and seed the spaghetti squash; roast, then scrape into strands (see page 130).

2. Meanwhile, put half of the onion in a small bowl and cover with cold water; set aside. Heat the vegetable oil in a large saucepan over medium heat. Add the remaining onion and the garlic. Cook, stirring occasionally, until slightly softened, about 3 minutes. Add the beef, tomato paste, chili powder, cumin, paprika, cinnamon, oregano, cayenne, 1 teaspoon salt and a few grinds of black pepper. Cook, stirring occasionally, until the beef is browned, about 7 minutes.

3. Add the tomatoes and 1½ cups water to the beef mixture. Increase the heat to medium high and bring to a boil. Reduce the heat to medium low and simmer, stirring occasionally, until the chili is slightly thickened, about 20 minutes; season with salt and black pepper.

4. Drain the reserved onion; pat dry. Top each serving of chili with the spaghetti squash, kidney beans, onion, oyster crackers and cheese.

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Duff GOLDMAN

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Party Time

Celebrate Halloween with **spiderweb drinks,** fun jack-o'-lanterns and black-and-orange desserts.

PHOTOGRAPH BY **RALPH SMITH**



Web Series

For this year's Halloween party, decorate your drinks with chocolate spiderwebs: Microwave 4 ounces chopped dark chocolate, stirring every 30 seconds, until melted. Let sit a few minutes to thicken, then spoon into a zip-top bag and snip off a small corner. Pipe a spiral onto the inside of a martini glass, then use a toothpick to drag lines out from the center, creating a web pattern. Freeze until just set, 10 minutes. We filled our glasses with vanilla milkshakes—you can spike them with rum for grown-ups!

FOOD STYLING: MICHELLE GATTON.

The New ORANGE and BLACK

Create some amazing Halloween desserts in the official holiday colors.

PHOTOGRAPHS BY **KATE MATHIS**



CHOCOLATE *Doughnut Holes*



BLACK-AND-ORANGE Cookies

FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: PAMELA DUNCAN SILVER.



CHOCOLATE
Carrot Cake



ORANGE
Candy Apples

CHOCOLATE DOUGHNUT HOLES

ACTIVE: 1 hr | TOTAL: 5 hr | MAKES: about 5 dozen



FOR THE DOUGHNUT HOLES

- 2½ cups all-purpose flour, plus more for dusting
- ¾ cup Dutch-process cocoa powder
- 2 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon ground cinnamon
- 3 tablespoons unsalted butter, at room temperature
- 1 cup sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 teaspoon finely grated orange zest
- ¾ cup sour cream
- Cooking spray
- Vegetable oil or shortening, for frying

FOR THE GLAZE

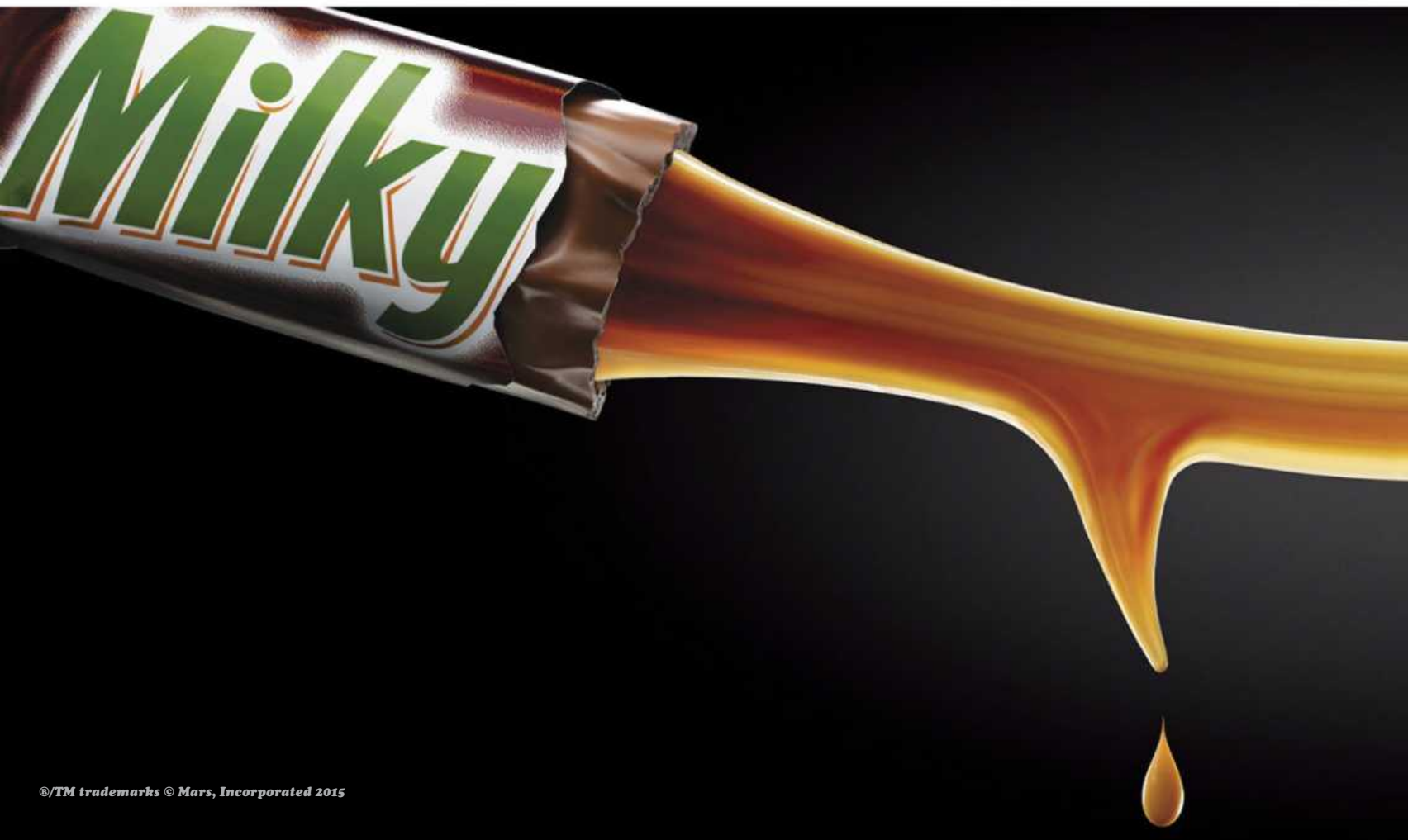
- 4 ounces semisweet chocolate, chopped
- ½ cup heavy cream
- 1 tablespoon light corn syrup
- ½ teaspoon pure vanilla extract
- Orange and black nonpareils, for decorating

1. Make the doughnut holes: Whisk the flour, cocoa powder, baking powder, salt and cinnamon in a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until smooth, about 3 minutes. Beat in the eggs, one at a time, then beat in the vanilla and orange zest until light and fluffy, about 2 more minutes. Reduce the speed to low and gradually beat in the flour mixture, alternating with the sour cream, until a sticky dough forms, about 2 minutes. Cover the dough with plastic wrap; refrigerate at least 3 hours or overnight.

2. Coat a baking sheet with cooking spray. Heat 2 inches of vegetable oil in a large pot over medium-high heat until a deep-fry thermometer registers 340˚. Meanwhile, roll out the dough until ½ inch thick on a floured surface. (The dough will be sticky.) Cut out rounds using a 1-inch-round cookie cutter, dipping the cutter in flour each time. Place the rounds on the prepared baking sheet.

3. Set a rack on another baking sheet. Working in batches, carefully fry the doughnut holes until puffed and browned, 30 seconds per side. Transfer to the rack using a slotted spoon or wire strainer.

4. Make the glaze: Line a baking sheet with parchment paper. Put the chocolate in a small heatproof bowl. Bring the heavy cream to a boil in a small saucepan and immediately pour over the chocolate; cover and let stand 5 minutes. Whisk until the chocolate is melted and smooth, then whisk in the corn syrup and vanilla. Set aside until cooled and thickened, about 5 minutes. Dip the doughnut holes in the glaze, transfer to the prepared baking sheet and sprinkle with nonpareils. Let sit at least 1 hour before serving.



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CHOCOLATE CARROT CAKE



ACTIVE: 45 min | TOTAL: 3 hr | SERVES: 8 to 10

FOR THE CAKE

Cooking spray
2½ cups all-purpose flour, plus more for the pans
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon apple pie spice
¼ teaspoon salt
1½ cups granulated sugar
½ cup packed light brown sugar
1¼ cups vegetable oil
4 large eggs
½ cup applesauce
1 teaspoon pure vanilla extract
2½ cups finely grated carrots (about 4 medium carrots)

FOR THE FROSTING

1½ cups heavy cream
24 ounces semisweet chocolate, finely chopped
2 tablespoons unsalted butter

FOR THE WEB TOPPING

16 marshmallows
5 to 6 drops orange gel food coloring

1. Make the cake: Preheat the oven to 350°. Coat two 9-inch-round cake pans with cooking spray and line the bottoms with parchment paper. Coat the parchment with cooking spray and dust with flour, tapping out the excess. Sift the flour, baking powder, baking soda, apple pie spice and salt into a medium bowl. Beat the granulated sugar, brown sugar, vegetable oil, eggs, applesauce and vanilla in a large bowl with a mixer on medium speed until combined, about 2 minutes. Reduce the speed to low and beat in the flour mixture until just combined. Fold in the carrots with a rubber spatula.

2. Divide the batter between the prepared pans; bake until each cake pulls away slightly from the side of the pan and a toothpick inserted into the center comes out clean, about 40 minutes. Transfer to a rack and let cool 10 minutes in the pans, then invert onto the rack to cool completely; remove the parchment.

3. Meanwhile, make the frosting: Heat the heavy cream until almost simmering in a medium saucepan over medium-high heat. Remove from the heat, add the chocolate and butter and let sit, without stirring, 5 minutes; stir until smooth. Let cool to room temperature, about 2 hours.

4. Place one cake layer on a platter. Spread the top with 1 cup frosting; refrigerate until the frosting is set, about 10 minutes. Top with the second cake layer and spread a thin layer of frosting on the top and side; refrigerate until set, about 10 minutes. Cover the cake with the remaining frosting.

5. Make the web topping: Beat the marshmallows and food coloring in a large bowl with a mixer fitted with the whisk attachment on low speed until the marshmallows break up, about 1 minute. Increase the speed to medium high and beat until glossy and smooth. Using two forks, pull out about 1 tablespoon of marshmallow at a time, stretch into thin strands and drape over the top of the cake to create a web.



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TOWN HOUSE

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CRACKERS

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BLACK-AND-ORANGE COOKIES

ACTIVE: 1 hr 10 min | TOTAL: 2½ hr | MAKES: about 30



FOR THE COOKIES

- 3½ cups all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- ½ cup milk
- 1 teaspoon pure vanilla extract
- 2 sticks unsalted butter, at room temperature
- 1¼ cups granulated sugar
- 2 large eggs plus 3 egg yolks

FOR THE ICING

- 4½ cups confectioners' sugar
- 3 tablespoons light corn syrup
- 1 tablespoon fresh lemon juice
- 1 teaspoon pure vanilla extract
- Orange gel food coloring
- ¼ cup unsweetened cocoa powder (not Dutch process)

1. Make the cookies: Position racks in the upper and lower thirds of the oven and preheat to 350°. Line 2 baking sheets with parchment paper. Sift the flour, baking powder, nutmeg and salt onto a large piece of parchment or into a bowl. Combine the milk and vanilla in a measuring cup. Beat the butter and granulated sugar in a large bowl with a mixer on medium speed until light and fluffy, about 2 minutes. Beat in the whole eggs and yolks, one at a time, then increase the speed to high and beat until combined, about 30 seconds.
2. Reduce the speed to low and add the flour mixture in 3 additions, alternating with the milk mixture, and beginning and ending with the flour. Increase the speed to high and beat 15 seconds to combine and lighten the batter.
3. Arrange mounds of batter (about 2 tablespoons each) about 2 inches apart on the prepared baking sheets. Bake, switching the pans halfway through, until the cookies are just golden brown around the edges, 13 to 15 minutes. Let cool 5 minutes on the baking sheets, then transfer to a rack to cool completely.
4. Make the icing: Beat the confectioners' sugar, corn syrup, lemon juice and vanilla in a large bowl with a mixer on low speed until combined. Increase the speed to medium and add 6 to 7 tablespoons cold water, a little at a time, until the icing is smooth and spreadable.
5. Transfer a little more than half of the icing to a medium bowl; tint orange with food coloring and set aside. Add the cocoa powder to the plain icing and mix on low speed until combined. Increase the speed to medium and add 1 to 2 tablespoons cold water, a little at a time, to make the chocolate icing the same consistency as the orange icing.
6. Spread icing on the flatter side of each cookie, covering half with orange and half with chocolate icing. Let sit until the icing hardens, about 1 hour.

ORANGE CANDY APPLES

ACTIVE: 20 min | TOTAL: 30 min | MAKES: 4



- 4 Golden Delicious apples
- Cooking spray
- 1¼ cups sugar
- ¼ cup light corn syrup
- ½ teaspoon orange gel food coloring
- 2 ounces bittersweet chocolate

1. Insert lollipop sticks one-third of the way into each apple. Line a baking sheet with parchment paper and coat the parchment with cooking spray.
2. Combine the sugar, corn syrup and ¼ cup water in a small saucepan; bring to a boil. Reduce the heat to medium and add the orange food coloring. Continue cooking, swirling the pan but not stirring, until a candy thermometer registers 290°, about 10 minutes; remove from the heat. Working one at a time, dip the apples into the candy, then twirl over the pan to let the excess drip off, keeping your fingers out of the way of the hot candy coating. Transfer to the prepared baking sheet and let stand until set, about 5 minutes.
3. Put the chocolate in a large microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth. One at a time, hold each apple over the bowl and use a fork to drizzle with chocolate, turning to coat around the base of the apple. Return to the baking sheet; let set, about 5 more minutes.



ALL TRICKED OUT

In the first episode of Food Network's *Halloween Baking Championship,* contestants have to create a cupcake using trick-or-treat candy. Can you guess which will win? Tune in October 5 at 9 p.m. ET to find out.



Ashlee Marier Prisbrey

LICORICE SPIDER CUPCAKE

Peanut-caramel cake, chocolate frosting, licorice legs, black nonpareils



Jason Hisley

FONDANT SPIDER CUPCAKE

Chocolate cake, candy-bar ganache, green meringue frosting



Erin Cooper

CANDY-CORN FINGER CUPCAKE

Lemon-raspberry cake, lemon buttercream, fondant finger



Audrey Alfaro

SPIDERWEB CUPCAKE

Chocolate cake, ganache, candy-melt spiderweb, rock-candy nuggets



Jennifer Petty

BLACK WIDOW CUPCAKE

Coconut-almond cake, buttercream, licorice legs, coconut-almond candy bar



Scott Breazale

GUMMY WORM CUPCAKE

Chocolate cake, peanut butter cup buttercream, cookie dirt, candy bones



Rudy Martinez

CREEPY HAND CUPCAKE

Citrus cake, gummy worm salsa, passion fruit slime, gum-paste hand

BAKE TO WIN!

Send us your Halloween cupcake recipe and you could win $500! Go to *foodnetwork.com/cupcakechallenge* for details.

CUPCAKES: JEFF HARRIS/STUDIO D; FOOD STYLING: JASON SCHREIBER.

NO PURCHASE NECESSARY TO ENTER OR WIN. Halloween Cupcake Challenge is sponsored by Hearst Communications, Inc. Beginning September 8, 2015, at 12:01 a.m. ET through November 3, 2015, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/cupcakechallenge on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address, your original Halloween cupcake recipe and a photo of your cupcake. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/cupcakechallenge.

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Garden Variety PUMPKINS

We made this year's jack-o'-lanterns with goods from the produce aisle.

PHOTOGRAPHS BY **LEVI BROWN**

GINGER QUEEN



GINGER CROWN
Trim the base of the gingerroot. Use a T-pin to attach the back of each piece to the pumpkin.

RADISH EYES
Carve two eye sockets slightly smaller than the radishes; push them into the holes.

BROCCOLI NOSE
Carve a circle in the center of the pumpkin to hold a broccoli stem.

KALE HAIR
Use T-pins to attach the leaves.



UNCLE BUCK

SCALLION ANTLERS
Trim the white part of two scallions. Thread a wooden skewer through each green stalk, then push into the pumpkin.

PARSNIP HORNS
In front of each antler, carve a hole to hold a parsnip.

ARTICHOKE LIDS
Cover the back of two artichoke leaves with craft glue and paste one above each eye cutout.

EGGPLANT NOSE
Carve a hole to hold a purple eggplant, stem-end out.

CARROT GRIN
Bend a thin carrot into a smile and attach each end to the pumpkin with a straight pin.

STYLING: MORGAN LEVINE.



NUTTY PROFESSOR

BEET EARS
Use T-pins to attach the back of the beets to the pumpkin.

KALE HAIR
Use T-pins to attach kale around the beets.

SHALLOT NOSE
Press a toothpick halfway into the pumpkin, then push a shallot onto the exposed half.

DILL MUSTACHE
Trim stems and use T-pins to attach bunches above the mouth cutout.

ALMOND TEETH
Push the pointy ends of almonds into the upper edge of the mouth cutout.



VEGGIE-LOCKS

ARTICHOKE HAIR
Working from the bottom up, use T-pins to attach artichoke leaves to the pumpkin.

ALMOND PUPILS
Push the rounded end of an almond into the lower edge of each eye cutout.

PEPPER NOSE
Carve a circle to hold a pepper.



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BOK CHOY CYCLOPS

BOK CHOY HAIR
Split a head of bok choy, leaving some of the stem intact. Fan the leaves out over the pumpkin, and pin in place.

RUTABAGA EYE
Carve an eye socket slightly smaller than the rutabaga; push it halfway into the hole.

DILL EYELASHES
Drape a thin bunch over the top of the rutabaga and pin in place.

PEPPER NOSE
Carve a circle to hold a pepper.



DOCTOR PEPPERS

POTATO NOSE
Press a toothpick halfway into the pumpkin, then push a small potato onto the exposed half.

PEPPER EARS
Press a toothpick halfway into each side of the pumpkin, then push a pepper onto the exposed half.

PARSLEY WHISKERS
Use T-pins to attach small bunches of parsley above and below the mouth cutout.

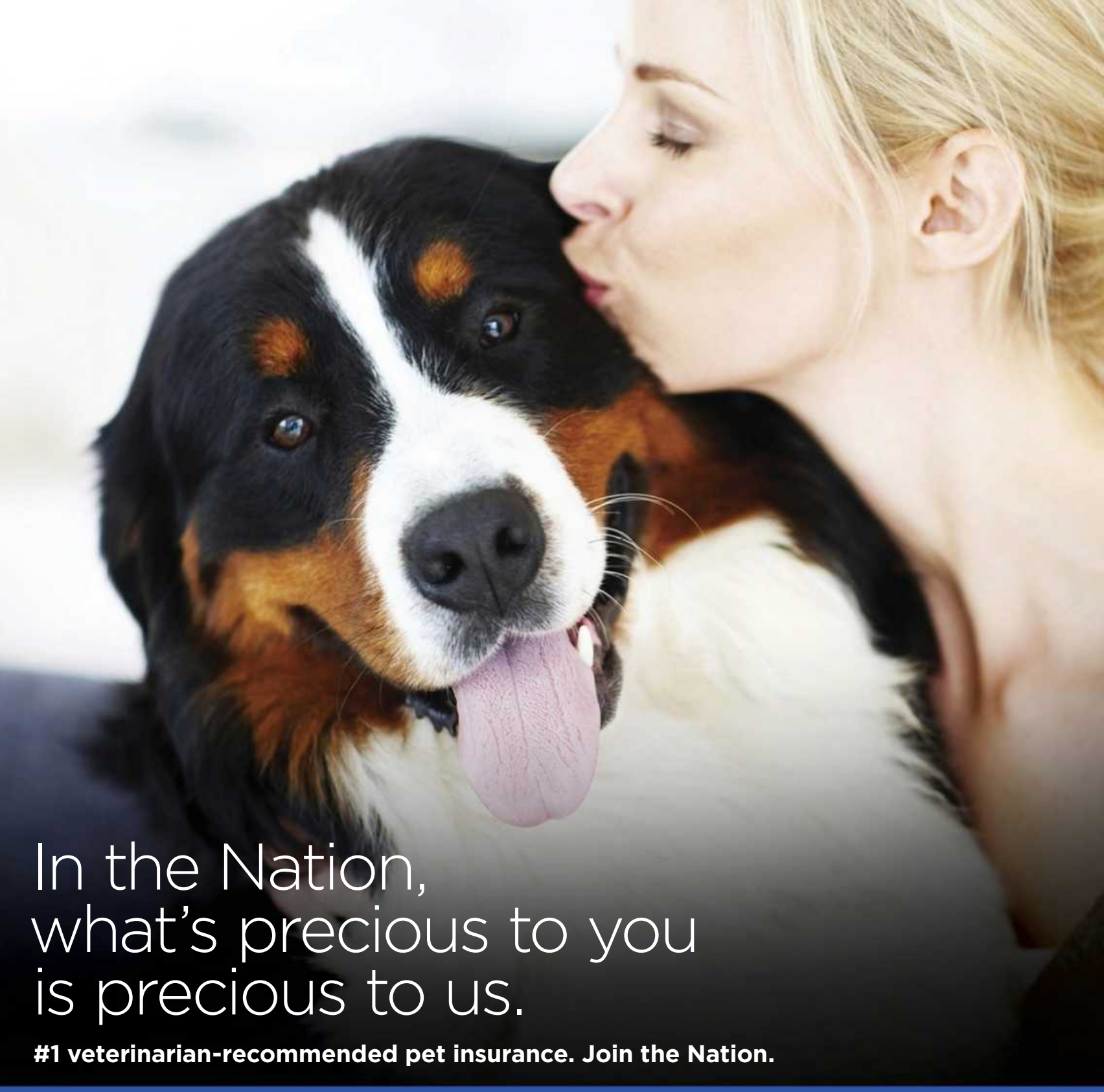
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On the Road

See some **celebrity pumpkins,** make a prize wing recipe and visit the best candy store in the country.

PHOTOGRAPH BY **RALPH SMITH**





Turning Heads

Despite what fairy tales say, getting turned into a pumpkin isn't such a bad thing. In fact, in Jackson, NH, there's no greater honor: Every October, the town's business owners and residents come up with life-size versions of their favorite celebrities and cartoon characters—with heads made from pumpkins. This year we wanted in on the fun, so we crafted this Guy Fieri look-alike. You can visit it, along with dozens of other creations, at Return of the Pumpkin People, starting October 1. *jacksonnh.com*



Previous pumpkin people include The Beatles crossing Abbey Road and the gang from *The Wizard of Oz.*

STYLING: MORGAN LEVINE. INSETS: JACKSON CHAMBER OF COMMERCE.

WINGING IT

Winning the wing festival in Richmond gives a local restaurant something to crow about.



Richmond, VA

After years of good-natured debates about who makes the best chicken wings, the people of Richmond finally decided to settle things last year with an official wing-off. Attendees scarfed down wings from 19 restaurants and food trucks during the first-ever Kickin' Chicken Wing Fest, and On the Rox's Chile Buffalo Wings took the prize for People's Choice. This was no small feat: The restaurant's staff had to make 5,000 wings, and the recipe entails brining, cold-smoking, confiting and deep-frying. We asked the chef to share the recipe—with a few shortcuts for those of us who don't have two days to prep. (Hint: A little paprika gives the flavor of a cold smoke.) Visit Richmond for this year's festival on October 18. *enrichmond.org*





About 20,000 people showed up at last year's event!

CHILE BUFFALO WINGS

ACTIVE: 30 min | TOTAL: 3 hr | SERVES: 8 to 10

- 3 pounds duck or pork fat (or a combination)
- 5 pounds jumbo chicken wings, split at the joints, tips removed
- ⅔ cup picante red hot sauce*
- ⅓ cup chipotle hot sauce*
- 2 tablespoons garlic-mustard habanero hot sauce*
- 2 tablespoons sambal oelek, pureed
- 2 tablespoons mayonnaise
- 1 teaspoon smoked paprika
- Vegetable oil, for deep-frying

1. Preheat the oven to 285°. Melt the fat in a large saucepan over medium heat. Arrange the wings in a large deep baking dish and pour the fat on top, leaving about an inch of space in the baking dish (the fat will bubble). Cover with parchment paper, then tightly cover with foil. Transfer to the oven and bake 1½ hours. (Carefully check on the wings after 30 minutes; they should be slightly bubbling. If they are vigorously bubbling, reduce the oven temperature to 250°. If they are not bubbling at all, increase the oven temperature to 300°.)

2. Remove from the oven and let the wings cool to room temperature in the fat; remove with a slotted spoon and transfer to a paper towel–lined baking sheet to drain. Refrigerate until cold, 30 minutes.

3. Combine the three hot sauces, sambal oelek, mayonnaise and paprika in a large bowl. Fill a large pot with 3 inches of vegetable oil and heat over medium-high heat until a deep-fry thermometer registers 385°. Working in batches, fry the wings until crisp, 2 to 3 minutes. Remove with a slotted spoon and transfer to the bowl with the sauce; toss to coat.

* The chefs at On the Rox use 9°80° Panama hot sauces for this recipe.

FOOD PHOTO: RALPH SMITH; FOOD STYLING: MICHELLE GATTON.

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The Great American CANDY SHOP

Our search for the country's best candy store led us to 50 sweet spots—and an unforgettable winner in Philadelphia.

PHOTOGRAPHS BY **TREVOR DIXON**



PENNSYLVANIA

Shane Confectionery

Philadelphia

Walking into Shane Confectionery is like stepping back in time—more than 150 years. When brothers Eric and Ryan Berley bought the Old City candy shop from the Shane family in 2010, they closed it immediately for 18 months to restore it to its 19th-century glory. The two history buffs tracked down display jars from the 1800s and early 1900s, retrofitted antique sugar boxes to hide computerized registers and curated an old-fashioned candy collection. "We wanted the whole experience to be like it was when this opened in 1863," Eric says. All the staffers look the part: When you enter, you're greeted by smiling shopkeepers wearing hats and bow ties or floor-length dresses and hairnets, and when you make your way upstairs, you find a workshop where candy makers crank out treats by hand, including crystal candy figurines (called clear-toy candy), fudge and the brothers' signature Whirly Berley Bars.



THE BERLEY BROTHERS

Eric and Ryan never miss a chance to play—or dress—the part of old-school candy makers when they're behind the counter.



ORIGINAL DISPLAY
"We tried to stay true to the way the Shane family displayed everything," Eric says. The brothers kept the Shane's cabinets and added glass fronts.



SEASONAL FUDGE
Fudge is a bestseller, especially the Boardwalk variety (a nod to the Jersey Shore). In the fall the Berleys break out the crowd-pleaser: pumpkin fudge topped with pecans and a swirl of caramel.



VINTAGE GLASS
The Berleys' mother is an antiques dealer, and she helped track down some of the 100 old glass containers to round out the collection left by the Shane family.



OLD REGISTERS
The early-1900s cash registers, one of which was in Eric and Ryan's childhood home, are mostly for show: "They hold bills, but we keep the computerized registers hidden," Eric says.



HANDMADE CHOCOLATE
Upstairs, chocolatiers make the signature Whirly Berley Bar: layers of salted chocolate caramel and honey nougat (made with honey from rooftop hives), dunked in dark chocolate and sprinkled with cocoa nibs.





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VICKS

Here's where to satisfy your sweet tooth in the other 49 states—and D.C., too!

ALABAMA
Punta Clara Kitchen
Point Clear
Four generations of the Pacey family have run this tiny sweetshop. Dorothy Brodbeck Pacey started it in her backyard, selling just fig preserves and pralines, and now the spot sells sponge candy and bourbon balls, too. *puntaclara.com*



ALASKA
The Alaskan Fudge Company
Juneau
The fudge recipe used at this shop dates back to the 1800s: It was meant to be fondue, but a happy accident turned it into the bestseller it is today. *alaskanfudge.com*

ARIZONA
Dulceria La Bonita
Multiple locations
This wholesaler is open to the public and sells more than 500 kinds of candy from Mexico. Plus, the Phoenix location has a roomful of piñatas to hold your stash. *labonitadulceria.com*

ARKANSAS
Martin Greer's Candies
Garfield
All the candy at this family-run business is handmade following recipes from *Rigby's Reliable Candy Teacher,* which dates from the late 1800s. *martingreerscandies.com*



CALIFORNIA
Fog City News
San Francisco
This shop's chocolate selection (200 varieties) is rivaled only by its magazine collection: You'll find more than 2,000 titles on the racks. *fogcitynews.com*

COLORADO
Enstrom Candies
Multiple locations
Chet Enstrom's friends convinced him to sell his famous toffee in 1960. Now, his family runs five locations. *enstrom.com*

CONNECTICUT
Fascia's Chocolates
Waterbury
The best part of a visit to Fascia's is the chocolate tour: Visitors get to pour, spread and decorate their own candy bars with toppings like Fruity Pebbles or toasted coconut. *fasciaschocolates.com*

DELAWARE
Govatos Chocolates
Wilmington
Mention chocolate in Wilmington and most people will point you to Govatos, the century-old family business known for its almond butter crunch. *govatoschocolates.com*



FLORIDA
Honeydukes
Orlando
Harry Potter fans know Honeydukes, and this is the storybook spot come to life. You'll find all the wacky sweets—like Fizzing Whizbees and Bertie Bott's Every Flavour Beans—that Hogwarts students love. *universalorlando.com*

GEORGIA
Paul Thomas Chocolates
Dahlonega
You can watch chocolatiers work the conveyor assembly—often called the "Lucy Machine," based on the iconic candy-making episode of *I Love Lucy. paulthomaschocolates.com*

HAWAII
Nisshodo Candy Store
Honolulu
The shop's Japanese treats are made from recipes that founder Asataro Hirao brought over from Hiroshima in 1916. *nisshodomochicandy.com*

IDAHO
Idaho Candy Company
Boise
Idaho Candy Company's factory is more than 100 years old, and the Idaho Spud—a coconut-marshmallow bar—has been a fan favorite for almost as long. *idahospud.com*

ILLINOIS
Candyality
Chicago
Ask the cashiers to tell you your "candy personality": Crunchy-candy lovers tend to be negotiators, and fans of sour candy are risk takers. *candyality.com*



INDIANA
Albanese Confectionery
Merrillville
This is gummy candy mecca: It churns out 72 million gummies a day in 50 shapes and flavors. *albanesecandy.com*



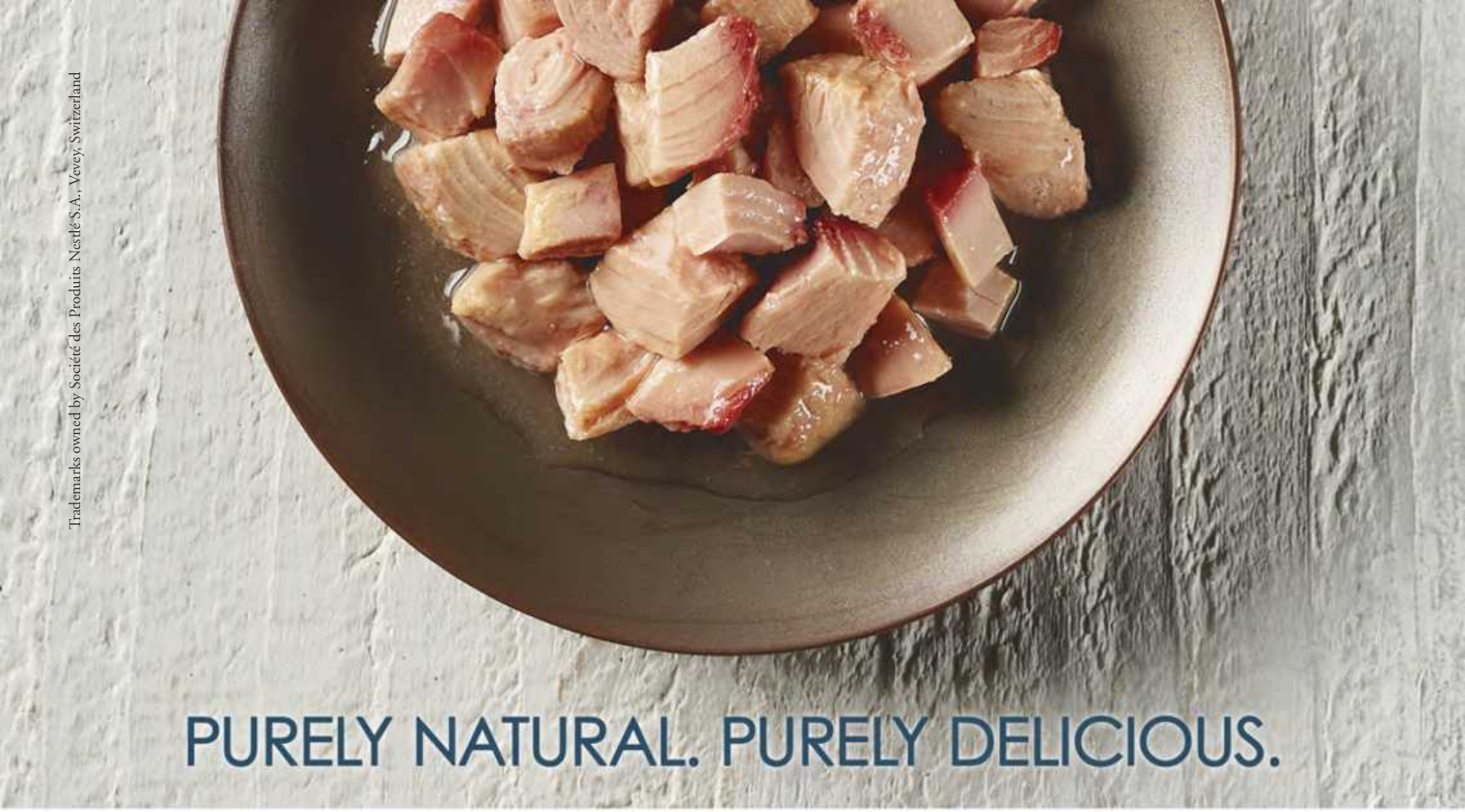
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North Liberty
Fill a 6½-gallon bag with your choice of more than 60 flavors of popcorn, like cotton candy and strawberry cheesecake. *popcornshoppecr.com*





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KANSAS
Cero's Candies
Wichita
Cero's Candies has been a Kansas staple since 1885, making it one of the state's oldest continuously running candy shops. *ceroscandy.com*

KENTUCKY
Art Eatables
Louisville
Kentucky is known for bourbon, and this chocolate shop adds the liquor to all of its truffles. *arteatables.com*

LOUISIANA
Roman Candy Company
New Orleans
This candy outfit sells its famous 14-inch taffy sticks from the same mule-drawn wagon that was used when it opened in 1915. *romancandy.com*

MAINE
Dean's Sweets
Portland
Dean's Sweets has a rotating menu of fun truffle flavors, like lemon-apricot-chèvre, tequila-lime, and cayenne. *deanssweets.com*

MARYLAND
Mouth Party Caramels
Baltimore
The caramel recipe at this family-owned shop dates back four generations. Try some sprinkled with Maryland's famous Old Bay Seasoning. *mouthpartycaramel.com*

MASSACHUSETTS
Ye Olde Pepper Candy Companie
Salem
America's first commercially available candies, Salem Gibralters, have been sold here for more than 200 years. *peppercandy.net*

MICHIGAN
Doc Sweets' Candy Company
Clawson
This 5,000-square-foot outpost draws customers from all over, for classics (Abba-Zaba) and not-so-classics (candy-covered crickets). *docsweets.com*

MINNESOTA
Minnesota's Largest Candy Store
Jordan
This sweetshop is bigger than a football field and packed with more than 3,000 kinds of candy. *Visit on Facebook.*

MISSISSIPPI
Margarete's Fine Chocolates
Tupelo
Many of the chocolates in this shop are made with Tupelo honey, a Mississippi treasure and one of the sweetest varieties. *margaretesfinechocolates.com*

MISSOURI
How Sweet Is This
Clayton
This shop's nickname is The Itsy Bitsy Candy Store: It's only 300 square feet, but the owners have packed it with old-school treats like Big League Chew and a wall full of gummies. *howsweetisthis.com*

MONTANA
The Parrot Confectionery
Helena
Regulars often enter through the shop's back door and peek at the candy makers in the kitchen. You can usually spot someone whipping up the namesake candy, the Parrot, made with pecans and chocolate. *parrotchocolate.com*

NEBRASKA
Licorice International
Lincoln
Licorice can be much more interesting than the average red or black varieties, and this shop proves it with a selection of nearly 160 kinds from a dozen countries, including toffee licorice from Ireland and anise hard candies from France. *licoriceinternational.com*

NEVADA
Barrels O Candy
Virginia City
The name here is no joke: The store has more than 200 barrels of candy, and 72 of them are filled with taffy. *775-847-9500*

NEW HAMPSHIRE
Chutters
Multiple locations
You're certain to find something you want here: The 112-foot candy counter at the Littleton shop is the world's longest. *chutters.com*

NEW JERSEY
Black River Candy Shoppe
Chester
The owners of Black River Candy Shoppe have been collecting PEZ dispensers for almost 17 years, and they've covered the walls with 400 of them (and counting). *blackrivercandyshoppe.com*

NEW MEXICO
The Candy Lady
Albuquerque
This shop has Hollywood ties: The prop stylists for *Breaking Bad* tapped the store's owner to make blue rock candy that they used as Walter White's meth. *thecandylady.com*

NEW YORK
Papabubble
New York City
The back wall at Papabubble looks more like a science lab than a candy store: It's stocked with beakers of flavoring used to make the shop's hard candies. *papabubbleny.com*

NORTH CAROLINA
The Candy Factory
Lexington
Customers loved the antique decorations here so much, the owners started selling them as well as candy. *lexingtoncandyfactory.com*

NORTH DAKOTA
The Little Sweet Shop
Grand Forks
The confectioners regularly stock new flavors of fudge—and they take recommendations from customers, too. *701-885-2551*

OHIO
Spangler Candy
Bryan
Spangler Candy has been making Dum Dums lollipops for more than 60 years; you can take a trolley tour to see the production. *spanglercandy.com*

PAPABUBBLE: JESSICA KWONG. CANDY: GETTY IMAGES.

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OKLAHOMA
Pinkitzel Cupcakes & Candy
Multiple locations
Kitzel is Yiddish for tickle, and the owners want you to be tickled pink when you shop this store. They even have pink-clad knights standing guard. *pinkitzel.com*

OREGON
Quin
Portland
This is a locavore's candy store: Local ingredients, like Portland-brewed coffee and hazelnuts from Monmouth, go into the confections. *quincandy.com*

RHODE ISLAND
Hauser Chocolatier
Westerly
This shop is known for its chocolate lace: chocolate-covered caramel in delicate patterns. It's home to the only machine in the U.S. that makes the stuff. *hauserchocolates.com*



SOUTH CAROLINA
I Love Sugar
Myrtle Beach
The decor alone could give you a sugar high: There are gummy bear chandeliers—made from 10,000 bears—and a 55-foot candy wall stocked with 88 kinds of treats. *ilovesugar.com*

SOUTH DAKOTA
Custer County Candy Company
Custer
Many folks swing by this shop on their way to Mount Rushmore for a box of handmade truffles—they come in 20 flavors. *custercountycandycompany.com*

TENNESSEE
The Bang Candy Company
Nashville
Marshmallows are the main attraction here: There's a case full of them when you enter, with flavors like rose-cardamom and chocolate-chile. *bangcandycompany.com*

TEXAS
The Candy Jar
Austin
This spot makes sure customers get their candy fix: When you sign up for the Sugar Rush Club, you get a curated box of goodies in the mail every month. *thecandyjartx.com*



UTAH
Chocolate Covered Wagon
Multiple locations
This train station turned candy store in West Jordan is famous for its saltwater taffy, made on a 1950s machine. *chocolatecoveredwagon.com*

VERMONT
Maple City Candy
Swanton
This shop sells maple candy in many shapes, but a favorite is the "Champ," inspired by the monster reputedly living in Lake Champlain. *maplecandyvt.com*

VIRGINIA
The Sugar Cube
Alexandria
The owners regularly host candy-making classes based on seasonal favorites, like conversation hearts and Irish potatoes. *sugarcubesweets.com*

WASHINGTON
Sweet Mickey's
Seattle
This Ballard neighborhood sweetshop is famous for its licorice selection, a nod to the area's Scandinavian ties. *sweetmickeys.com*

WASHINGTON, D.C.
Cocova
This spot is for serious chocolate lovers: It sells more than 300 kinds of chocolate from far-flung spots like Madagascar and Italy. *cocova.com*



WEST VIRGINIA
Cool Confectionaries
Harpers Ferry
A former market researcher opened this store, selling historic sweets like horehound hard candy and old-fashioned gum. *coolconfectionaries.com*

WISCONSIN
Goody Goody Gum Drop
Multiple locations
This place brings the self-serve fro-yo treatment to cotton candy: A machine delivers a cone at the press of a button. *goodygumdrop.com*

WYOMING
Meeteetse Chocolatier
Meeteetse
Former rodeo cowboy Tim Kellogg first sold chocolates to pay for a new saddle, but eager customers (and a rodeo injury) led him to open up a storefront. *meeteetsechocolatier.com*



SOUTH CAROLINA
I Love Sugar



TEXAS
The Candy Jar

THE CANDY JAR: MIGUEL ANGEL CANDY; GETTY IMAGES.

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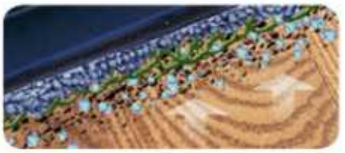


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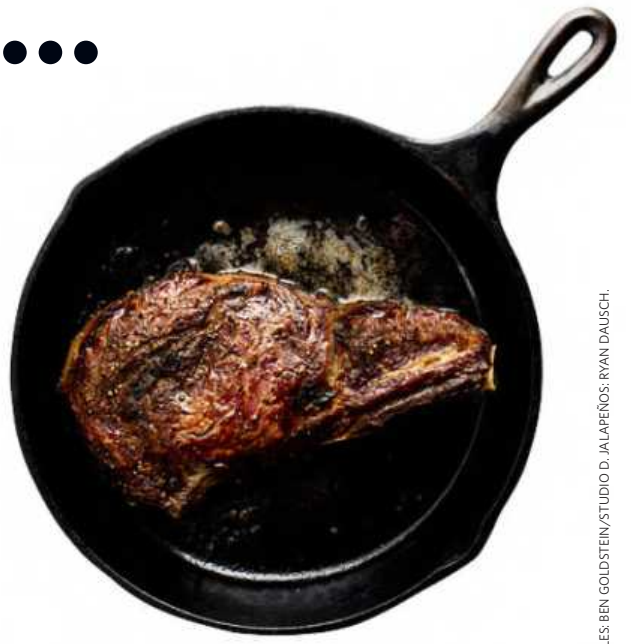
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Good Question...

Have a question about cooking?
Visit foodnetwork.com/goodquestion.



Q: I've seen chefs sear meat, then finish it in the oven. How do I do this?
Philip Brooks, Shingle Springs, CA
A: This is a popular technique for cooking thicker cuts of meat. If you're making steak, start with a cut that's at least 1 inch thick (such as rib-eye, porterhouse, T-bone or sirloin), bring it to room temperature and pat it dry. Preheat the oven to 400° and heat a cast-iron skillet over medium-high heat. Add a little vegetable oil to the skillet, salt one side of the meat and sear it salt-side down until browned, about 3 minutes. Salt the top of the steak and flip it over, then place the pan in the oven until the meat is almost to your desired doneness. (To check the temperature, insert a thermometer sideways into the thickest part of the steak.) For medium rare, roast to 125°, about 7 minutes, then let rest 5 minutes; the internal temperature will rise.

Q: How long do you need to cook wine to remove the alcohol content?
Cathy Bolton, Pittsburgh
A: Alcohol does burn off with heat, but the amount depends on how long the dish has cooked. In a flambé, where alcohol is added and ignited for just a few seconds, around 75 percent of the alcohol content can remain. In stews that cook for two hours or more, however, less than 10 percent of the alcohol could be left behind.



Even after a few hours of cooking, a little alcohol could remain in a dish.



Q: I never have success using yeast. What should I be doing?
Kathleen Turtzo, Zionsville, PA
A: Yeast can be tricky! Here are a few tips:
Store it properly. Keep yeast away from heat, humidity and air. The fridge is fine, but bring the package to room temperature before using.
Use the right yeast. Recipes usually call for either active dry yeast, which needs to be dissolved in liquid, or instant yeast, which can be mixed with dry ingredients.
Make sure your water is hot enough. Many home cooks worry about killing yeast with hot liquid, so they end up using liquid that is too cool to activate it. A typical recipe calls for liquid heated to 110° to 115°, but the water can be as hot as 130° to 140° before it kills yeast.

Q: What's a good way to reheat leftover rice?
Kelsey Karnopp (@kellesea) via Instagram
A: Cooked rice tends to dry out in the fridge, but you can easily get it nice and fluffy again. Put leftover rice in a microwave-safe bowl and sprinkle lightly with water, then cover and microwave, stirring once or twice, until it's piping hot. Just be careful not to add too much water or your rice will turn out mushy. (If you have a lot of leftover rice, you can freeze it in a microwave-safe container—it will keep for about a month.)



THIS PAGE, STEAK: ANDREW SCRIVANI/THE NEW YORK TIMES/REDUX. BREAD: SHUTTERSTOCK. RICE: GETTY IMAGES. WINE: ALAMY. OPPOSITE PAGE, SLOW COOKER: ALAMY. HATCH CHILES: BEN GOLDSTEIN/STUDIO D. JALAPEÑOS: RYAN DAUSCH.



Q: Can I use any size slow cooker for slow-cooker recipes?

Donna Trevett, Bluffton, SC

A: You don't need to buy slow cookers in assorted sizes. You just need to make sure your slow cooker is filled to the correct level. It should be at least halfway full of ingredients—to keep the liquid from evaporating too quickly—but no more than three-quarters full. About two-thirds full is the sweet spot. In our recipes we generally call for a 4- to 6-quart slow cooker, which works well for dishes that serve four to eight.

Good Point!

Q: The "State of the Burger" story [July/August 2015] made me gasp. Jarred pickled jalapeños have no place on a New Mexico burger. The image should be of Hatch chiles, which are specific to the region. Sorry to complain, but we take our chiles seriously!

Audrey Mitchell, Albuquerque, NM

A: You're right! We called for Hatch chiles to give the burger some New Mexico flair, but we mistakenly showed a photo of jalapeños. There's definitely a difference: Hatch green chiles (shown below, sliced) are longer and lighter green than jalapeños, and they're usually sold roasted, not pickled.



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GREAT SHOT!

We really ❤ these Halloween star pics from Instagram.



Trisha Yearwood (@trishayearwood) KISS'ed off her country roots for a Halloween as Gene Simmons (second from right).



Katie Lee (@katieleekitchen) is not afraid of this Big Bad Wolf: It's her pug, Fionula.



Sunny Anderson (@sunnyanderson) as Wolfman says, "Happy Howwwwwlloween!"



Marcela Valladolid (@chefmarcela) channels artist Frida Kahlo with her pet monkey (aka her son Fausto).



We're still waiting on **Marc Murphy's** (@chefmarcmurphy) punk album.



Michael Symon (@chefsymon) or Slash from Guns N' Roses? You decide.

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Name This Dish!

Dream up a clever name for these chocolate-covered figs and you could win big.



What do you think?

????????????????

ACTIVE: 15 min | TOTAL: 35 min | MAKES: 8

- 8 ounces semisweet or bittersweet chocolate, roughly chopped
- 8 fresh black Mission figs
- 8 3-inch pieces black licorice laces
- 16 sliced almonds
- 16 orange sprinkles

1. Put the chocolate in a microwave-safe bowl; microwave in 30-second intervals, stirring, until melted. Let cool slightly.
2. Dip the figs in the melted chocolate, turning to cover completely; lift out with a fork and transfer to a parchment-lined baking sheet. Use the remaining melted chocolate to attach a licorice piece to the rounded end of each fig for the tail.
3. While the chocolate is still soft, stick 2 sliced almonds on the pointy end of each fig for ears, then add 2 orange sprinkles for eyes. Refrigerate until serving, at least 20 minutes.

How to enter:

1. Read the recipe and come up with a creative name for these chocolate-covered figs.

2. Go to **foodnetwork.com/namethisdish** and enter your best name from September 8 to October 6, 2015. The winner will receive a $500 gift card to foodnetworkstore.com, and three runners-up will each receive a $50 gift card.

NO PURCHASE NECESSARY TO ENTER OR WIN. Name This Dish! contest is sponsored by Hearst Communications, Inc. Beginning September 8, 2015, at 12:01 a.m. ET through October 6, 2015, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/namethisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and original recipe name based on this month's dish. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.

Recent Winner:
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Tart Deco
Diane Arnold
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Square Meal
Brian Larson
Eaton Rapids, MI

Square Root of Pie
Katy Schwaneke
Orlando, FL

CHOCOLATE-COVERED FIGS: RALPH SMITH; FOOD STYLING: MICHELLE GATTON. VEGETABLE TART: LEVI BROWN.

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